



CHEESE TAMALES HASH & EGG

Tamales are a tradition that usually involves the whole family. Soft masa, perfectly seasoned filling, all made by hand using recipes passed down through generations, then assembled and wrapped in a sustainable wrap before being steamed. And while making tamales by hand can be a long process, all you have to do to enjoy a taste of authentic Mexico is open the package, heat, and eat. Serve our Tamales as an entrée, a side dish or as an appetizer.



10

Minutes
Prep Time



10

Minutes
Cook Time



1

Servings

INGREDIENTS

1 Del Real Foods® Cheese & Green Chili Tamales
Del Real Foods® Salsa Molcajete (optional)
1 learge egg
1 tablespoon vegetable oil
Finely chopped onion, cilantro, jalapeno
Pepper and, garlic clove to taste

PREPARATION

1. Cut Del Real Foods® Cheese & Green Chili tamale into bite size pieces.
2. In a skillet, heat vegetable oil over medium heat.
3. Add onion, jalapeno and garlic, suate.
4. Add cut up tamale bites, gently fry for 4 minutes.
5. On separate pan, cook egg sunny side up.
6. Serve hash on plate and place the egg on top of hash.
7. Add salsa if desired, garnish with jalapeno slices and cilantro.