



CHICKEN TAMALES WITH SUNNY SIDE UP EGGS

Soft masa, perfectly seasoned chicken, and rich red sauce are all made by hand using recipes passed down through generations, then assembled and wrapped in a sustainable wrap before being steamed. While making tamales can be a long process, all you have to do to enjoy is heat and eat.



5

Minutes
Prep Time



15

Minutes
Cook Time

INGREDIENTS

6 Del Real Foods® Chicken in Red Sauce Tamales
Del Real Foods® Fire Roasted Red Salsa
6 Tablespoons of Butter
12 Eggs

PREPARATION

1. Heat Del Real Foods® Chicken in Red Sauce Tamales according to package directions.
2. Heat a pan to medium heat and add a tablespoon of butter. Swirl to coat the pan.
3. Slowly add one egg into one side of the pan and add the second egg on the opposite side, making sure not to break the yolk.
4. Cover with a lid and reduce heat to low. Cook for about 3 minutes or until the egg whites are set. Repeat until all eggs are cooked.
5. Serve by adding one tamale, 2 eggs, and Del Real Foods® Fire Roasted Red Salsa. Enjoy!