

Mexican Egg Roll



Serves 2

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

2 large eggs
oil for frying
4 tbsp tomato salsa
2 tbsp chopped parsley

For the tomato salsa

4 tomatoes, seeded & finely chopped
1 tbsp fresh basil
squeeze of lime juice
1 tbsp olive oil
2 tsp tomato puree
a pinch of sugar

1. Easily halved by using half the quantities.
2. Beat the egg with 1 tbsp water one egg at the time in separate bowls. Heat a little of the oil in a medium non-stick pan. Pour in the egg and swirl around the base of the pan, then cook until set. There is no need to turn it. Repeat with the second egg.
3. Carefully tip the pancake onto a board, spread with the salsa, sprinkle over the parsley, then roll it up. Cut it in half on the diagonal. It can be eaten warm or cold. Can be kept chilled for up to two days in the fridge.