**Huevos rancheros con Veggie balls**Interactive version

**Ingredients**

<for 1 person>

* 10 pcs (160 g) of GRÖNSAKSBULLAR vegetable balls (Veggie balls)
* ½ onion
* ½ red pepper
* ½ garlic clove
* ½ tsp extra virgin olive oil
* ¼ tsp smoked paprika powder
* ⅛ tsp cayenne pepper
* ¼ tsp sugar
* ¼ tsp cumin
* ¼ can of blanched tomatoes
* ¼ lime, juice
* Salt
* Pepper
* ¼ dl of coriander and chives
* Rye bread (or any type of bread)

**Method**

Step 1

* C1 - Finely chop the onion
* C2 - Finely chop the red pepper
* C3 - Finely chop the garlic clove
* C4 - Chop coriander and chives into small pieces

Step 2

* C1 - Fry onions, red pepper, and garlic in a frying pan in olive oil until it becomes golden brown and tender
* C2 - Fry the veggie balls as instructed on the package
* C3 - Mash tomatoes with a spoon into smaller pieces
* C4 - Prepare the plates and cutlery

Step 3

* C1 - Add all the spices and the tomatoes and simmer for 5-10 minutes, season with salt and pepper, and take down the heat to the lowest when done
* C2 - When Veggie balls are done, add them into the tomato sauce and stir
* C3 - Make 4 "holes" in the tomato sauce, crack an egg into each hole, and put the lid on to cook for another 5-10 minutes until the egg whites are set
* C4 - Sprinkle coriander and chives on top and serve with rye bread