

Marshall's
HAUTE SAUCE

**Serrano Ginger Lemongrass Scrambled Egg Breakfast
Molletes**

Ingredients

- 4 brioche rolls
- 1 can of refried beans
- 4 eggs
- ½ cup queso fresco
- ½ cup chopped cilantro
- 2 green onions, minced
- ¼ cup Serrano Ginger
Lemongrass Sauce
- ¼ cup Red Chili Lime Sauce

Instructions

- Butter bread and place buttered side down in a pan until toasted. Set aside.
- Crack eggs into a bowl and add Serrano Ginger Lemongrass Sauce.
- Whisk eggs and sauce together.
- Scramble eggs in pan until cooked.
- Add Red Chili Lime to refried beans and heat on stove until warm.
- To plate this open faced mollete, place toasted bread on plate, smear beans on bread. Top with scrambled eggs, cheese, cilantro, and green onion and serve immediately.

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