

Tapena

GRAB A FORK



Canapes with Piquillo Pepper and Anchovy Revuelto

Pintxos de Anchoas en Revuelto

Makes 12 canapes.

Ingredients

- 2 Tbsp extra-virgin olive oil
- 2 medium-size garlic cloves, thinly sliced
- 8 piquillo peppers (from a can or jar), drained and diced
- 8 or 9 best-quality oil-packed anchovy fillets, drained and cut into 4 pieces each
- 4 large, very fresh eggs, preferably organic
- Coarse salt (kosher or sea), if needed
- 12 slices (1/2 inch thick) crusty baguette
- 2 roasted green bell peppers cut into thin strips, or minced fresh flat-leaf parsley, for garnish

Directions

Heat the olive oil in a medium-size nonstick skillet over medium-low heat. Add the garlic and stir until fragrant, about 1 minute.

Add the piquillo peppers and cook, stirring, for about 2 minutes. Add the anchovies and cook for another minute.

Break the eggs into the skillet, leaving enough space between the eggs so the yolks don't run together. As soon as the egg whites turn opaque, about 20 seconds, vigorously stir and scramble the eggs with a wooden spoon or spatula until they are barely set, but still look a little wet, 45 seconds to 1 minute. Do not let the eggs overcook; they will continue to set on their way to the table.

Taste for seasoning, adding salt as necessary.

Spoon the eggs onto the baguette slices. Decorate the canapés with green pepper strips, arranging them in a crisscross pattern, or sprinkle parsley over them.

Serve warm.