*Huevos Habaneros or Huevos Locos!*

*Prep Time: 10 minutes*

*Cook Time: 15-20 minutes*

**Ingredients:**

* 4 eggs
* 1/2 cup chopped red onion
* 1/2 cup chopped assorted red, orange, and yellow peppers
* 5 cloves garlic, minced
* 1/4 cup diced tomatoes (or cherry tomatoes)
* 1 hot pepper (ghost pepper)
* 2 tablespoons cumin
* 1 teaspoon paprika
* 4 tablespoons butter
* 2 chopped green onions
* salt & pepper, to taste
* 1 cup cheddar cheese, optional

**Here's How:**

1. Preheat the oven to 375 F. Start by chopping up the peppers, onions, and garlic. Add the peppers and onions to a skillet over medium high heat with 2 tablespoons of butter and sauté until the onions are turning translucent. Add the garlic and stir.
2. Carefully dice the hot peppers and toss into the pan with the peppers and onions. Add the chopped tomatoes and reduce the heat to medium.
3. Add the cumin, paprika, and green onions to the skillet and stir until the spices have covered the mix. Bring to a boil until most of the liquid has evaporated.
4. Split the mix across two ramekins, or fill each ramekin about half-way with the mix. Cover with cheese. Then crack two eggs first into a glass bowl and transfer to each ramekin. Place in the oven for 15 minutes.
5. When egg whites are nearly set, add cheese to the top and let cook another 3-5 minutes or until the cheese and bubbly and beginning to brown.
6. Allow to cool, serve carefully, and enjoy! SPOILERS: IT WILL BE SPICY!