

*"Tastier with your touch  
from iftar to suhoor .."*



*Fava beans and  
eggs Tajin*

#### INGREDIENTS:

- California garden Peeled fava beans with secret recipe
- 3 Eggs
- Salt
- Black pepper
- Colored peppers
- Olive oil

#### PREPARATION:

- In an oven tajin, add California Garden peeled fava beans with the secret recipe, add the bell peppers, then the eggs.
- Bake for 10 mins then top with the spices and olive oil.
- Serve warm.



Serving size  
4-6 across



Preparation Time  
15-20 Min



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