

STARTER & SNACK

Eyes of Ox (Ojos de Buey)

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
27 min	5 min	12 min	24	\$0.24	70 kcal



Eyes of Ox (Ojos de Buey) requires about 27 minutes from start to finish. For 24 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 2g of protein, 4g of fat, and a total of 70 calories. This recipe serves 24.

Ingredients

- ☐ 12 bacon strips, cut in half
- ☐ 8 bamboo skewers, soaked in water for 20 minutes
- ☐ 24 pitted prunes

EQUIPMENT Baking sheet, Oven, Skewers

Method

- 1 Preheat an oven to 350 degrees F (175 degrees C).
- 2 Wrap each prune with one of the pieces of bacon. Thread three of the wrapped prunes onto each skewer. Arrange the skewers on a baking sheet.
- 3 Bake in the preheated oven until the bacon is crisp, about 12 minutes. Allow to cool before serving.

Nutrition per serving

70	2 g	4 g	7 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.5 g · 9% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			3.8 g · 4% of daily needs
Sodium			73 mg · 3% of daily needs
Cholesterol			7.3 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/eyes-of-ox-ojos-de-buey-148459