

Huevos Rancheros

Yield: 2 – 4 servings

Ingredients:

1 can fire-roasted tomatoes
handful fresh cilantro leaves (about 1/3 cup)
1/3 cup red onion, roughly chopped
1 clove garlic
juice of ½ - 1 lime
2 tablespoons olive oil, divided
1 teaspoon kosher salt
½ teaspoon freshly ground pepper
¼ teaspoon ground chipotle pepper
¼ teaspoon ground cumin
4 large eggs
4 corn tortillas
1 can refried beans
1 cup shredded Mexican cheese blend

*extra cilantro, avocado and/or sour cream for garnish would be a nice touch



- Step 1:** Using a blender combine canned tomatoes (juice too), cilantro, onions, garlic, lime juice, olive oil, salt, pepper, chipotle pepper, and cumin. Pulse until cilantro, onions and garlic are finely chopped but that there is still some texture to the salsa. Taste for seasonings and lime juice and set aside in a medium-sized bowl.
- Step 2:** Remove beans from the can and place into microwave-safe bowl. Heat in microwave for a minute then carefully remove beans, stir, and microwave for another minute and a half.
- Step 3:** Heat 1 tablespoon of olive oil in a small skillet. Carefully place one tortilla in and let oil heat up tortilla until it gets slightly firm, but not crunchy to the point of making chips. You may need to adjust the heat as you don't want to have the oil splattering or get yourself burned. Slide tortilla onto a platter and repeat with the remaining tortillas adding the rest of the olive oil as necessary. Top each tortilla with ¼ of the refried bean mixture and ¼ cup of shredded cheese.
- Step 4:** While the pan is hot, again adjusting the heat so it's not too hot (between medium and low) carefully crack one egg and cook until desired texture. (I like mine over medium so I flip the egg over for 5 seconds before turning off the heat and letting it sit in the pan for another 20 seconds). Carefully slide the egg on top of the bean/tortilla. Repeat process with remaining eggs, using a little more oil as needed.
- Step 5:** Top each egg with the salsa (you may not use all of it on the eggs), and add sliced avocados, cilantro and/or sour cream if you'd like. Yum!