



Recipe Card

Huevos Rancheros



Serves: 6



Cooking Time: 35 Min



Level: Easy



INGREDIENTS

1 tablespoon olive oil
1/2 small, yellow, onion
1 clove garlic, minced
10 ounces small red tomatoes
10 ounces small yellow tomatoes
1 jalapeno pepper, seeded and diced
1 cup black beans, rinsed
Salt and pepper
4-6 tablespoons olive oil
6 eggs
6 corn tortillas
Cilantro for garnish

PREPARATION

1. Heat a medium sized sauté pan, and add oil. Then add onion and sauté about 3-4 minutes. Add garlic, tomatoes, pepper and beans and sauté another 5-7 minutes. Season with a bit of salt and pepper.
2. In a separate sauté pan, add oil and begin frying eggs. For sunny side up eggs, use a spoon to pour some of the hot cooking oil from the pan on top of the eggs. Once the eggs are fried, fry up the corn tortillas. They need about 30 seconds per side. To assemble, take one crispy tortilla, add a sunny side up egg, and top with tomato and bean salsa. Garnish with cilantro for an authentic Tex-Mex flavor.