

Baked Chipotle Huevos Rancheros



Serves: 4-6



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

2 tablespoons olive oil
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 jalapeno, minced
1 teaspoon dried oregano
pepper
1 chipotle in adobo sauce, chopped
4 whole eggs
1/2 cup shredded Monterrey Jack or Jalapeño Jack
Cheese, divided
1/4 cup chopped cilantro for garnish

PREPARATION

1. Preheat oven to 400°F
2. In a small saucepan over medium-high heat, add the olive oil, onion, bell pepper, jalapeño, garlic and oregano. Season with salt and pepper and cook over medium-high heat, stirring, until the onions are lightly browned, about 5 minutes.
3. Add the tomato sauce, chipotle and water. Lower heat and simmer until the sauce is slightly thickened, about another 5 minutes. It should stick to the back of a wooden spoon.
4. Spoon the sauce into 2 individual serving dishes and stack the tortilla chips on their edges along the sides.
5. Set the dishes on a baking sheet and bake until egg whites are firm but yolks are still runny, about 15 minutes
6. Sprinkle with chopped cilantro and serve.