



A classic Mexican breakfast, **huevos rancheros**(translated “ranch eggs”) are fried eggs served on hot corn tortillas and smothered in cooked salsa.

Ingredients

- 1 tablespoon olive oil,
- 2 cups of your favourite salsa recipe or make the salsa below.
- Black Beans(optional)
- 4 Casa Bonita Corn Tortillas(white or Yellow)
- 1 tablespoon butter
- 4 large eggs
- 1/2 cup crumbled cotija (or feta) cheese, or shredded Monterey Jack
- optional additional garnish and toppings- chopped fresh cilantro, sliced/diced avocado or guacamole, sliced jalapeno, fresh corn.

For the Tomato Jalapeno Salsa:

- 3 plum tomatoes
- 1/2 onion
- 1/2 jalapeno
- 1 garlic clove
- salt to taste

Instructions

1. To make the Tomato Jalapeno Salsa, start by rinsing and de-stemming the tomatoes. Roast them in a 400F oven for 20-25 minutes. Add the roasted tomatoes to a blender along with 1/2 onion, 1 peeled garlic clove, and 1/2 jalapeno. Combine well and taste for seasoning and heat, adding salt and more jalapeno if necessary.
2. Heat a skillet over medium heat; add 1 tablespoon of olive oil. When olive oil ripples, add salsa and cook over medium heat, stirring occasionally for about 10 minutes.
3. Meanwhile, begin warming beans in a separate pan.(optional)
4. Transfer cooked salsa to bowl; cover to keep warm.
5. Wipe out skillet; heat skillet over medium heat. Add tortillas in a single layer to dry skillet (working in batches as needed), cook until warm and slightly toasted, turning as needed. Remove and cover to keep warm.
6. Heat skillet over medium heat. Coat pan with a bit of butter. Fry eggs to preference; season to taste with salt and pepper. Add additional butter as needed.



7. Serve fried eggs on warm tortillas, topped with cooked salsa, warmed black beans, and cheese. Add any optional chopped fresh cilantro, sliced/diced avocado or avocado, sliced jalapeno or fresh corn as desired.