



Huevos Rancheros Makes 4 servings

To make the sauce, heat about 1 tablespoon of oil over medium high heat in a medium saucepan. Add the onion and bell peppers and cook for about 5 minutes. Add the cumin, salt, jalapeno and garlic and cook for about a minute.

Next add the chopped tomatoes, chicken broth (can also use vegetable broth) and tomato paste and simmer until slightly thickened, about 15 minutes. Remove from heat and stir in the fresh cilantro.

You can certainly leave the beans out, but they add a delicious flavor and extra heartiness to the dish. I make mine from scratch using dried beans. I soak and rinse them, then cook them in water with some chili, garlic and onion powders and some cumin. I drain out most of the liquid, saving it, then mash them up with my mixer. Add more liquid back in as needed and season again to taste with the same spices plus some crushed red pepper salt, if desired.

To prepare the tortillas, heat about 1/4" of oil (I use canola) in a non-stick skillet and lightly fry the tortillas until they begin to bubble and brown a bit, flipping as needed. Lay four tortillas on a baking sheet and spread about 1/4 cup beans on each and top with another tortilla.

Next, top the tortilla with the eggs, followed by the sauce and finally the shredded cheese. I like my eggs scrambled, but you can also try this dish with fried, or even poached, eggs.

Place the baking sheet under the broiler on low for about 5 minutes until the cheese starts to bubble and brown. Serve immediately and enjoy!

INGREDIENTS

8 corn tortillas, fried
6 eggs, scrambled
1 cup refried pinto beans
shredded cheddar cheese

Ranchero Sauce:

1/2 cup chopped white onion
1/2 cup chopped red pepper
1/2 cup chopped green pepper
1 tablespoon minced jalapeno pepper
1 teaspoon ground cumin
1/2 teaspoon salt
1 teaspoon minced garlic
1 cup chopped tomatoes with their juice
1 cup chicken broth
2 tablespoons tomato paste
2 tablespoons chopped fresh cilantro