

Huevos Rancheros

This traditional Mexican breakfast recipe is a welcome addition to almost any weekend brunch menu. The heart of this dish includes lightly fried eggs sitting atop crispy corn tortillas. From there, it can be customised with your choice of delicious toppings, ranging from refried beans to spicy salsa.

Prep time: 10 minutes

Cook time: 20 minutes

Serves: 4

Tip: The instructions below include an optional step of frying each corn tortilla in olive oil until slightly crispy around the edges. Another alternative is to toast the tortillas in a dry, [non-stick skillet](#).



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[Schukaps Poêle en Fonte Noir 26cm diamètre x 5cm Profond - Cast Iron Pan/Frying Pan/Skillet Healthy Round 26cm \(10,25inches\) x 5cm Height Plain Grill Pan - Healthy and Durable Cooking Pan Home |](#)

Prix: EUR 15,99

Ancien prix: EUR 39,99

Ingredients:

3 T. extra virgin olive oil

4 corn tortillas

4 large eggs

[Chipotle powder](#), to taste

Sea salt, to taste

Optional (to serve):

1 large avocado, sliced

$\frac{1}{2}$ c. fresh cilantro, finely chopped

4 oz. Monterey-Jack cheese, shredded

[Easy Refried Beans](#)

[Quick & Easy Spicy Salsa](#)

Directions:

1. (Optional Step) Heat olive oil in a large skillet over medium-high heat. Add corn tortillas, one at a time, to the skillet and fry for 15-20 seconds on each side, just until the tortillas begin to crisp around the edges. Transfer to a plate and blot off excess oil with paper towels. Repeat with remaining tortillas and set aside.
2. Reduce heat to medium-low and fry the eggs sunny-side up in the leftover oil, just until the whites are set and the yolks are still runny. Season with chipotle powder and sea salt, to taste, and remove from heat.

Top each tortilla with a sunny-side up egg and serve immediately with choice of diced avocado, fresh cilantro, shredded Monterey-Jack cheese, refried beans, and/or spicy salsa on the side. Enjoy!