



Huevos Rancheros

NIBBLEDISH CONTRIBUTOR

Ingredients

olive oil

1/2 medium onion, chopped

15 oz can whole tomatoes

1/2 6 oz can green chilies

chipotle chili powder, adobo sauce or ground cumin to taste

4 tortillas

butter

4 eggs

2 tbsp fresh cilantro (optional)

Instructions

Make the sauce first by softening the onions in a little olive oil in a large skillet on medium heat. Once translucent, add the tomatoes and the juice. Break up the tomatoes with your fingers as you add them. Add chopped chilies. Add either chipotle powder, adobo or cumin to taste. Bring to a simmer, reduce heat to low and let simmer while you complete the rest of dish. Stir occasionally.

Heat the oven to 150, place serving plates in the oven to warm also.

Heat a teaspoon of olive oil in a large non stick skillet on medium high, coating the pan with oil. One by one, heat the tortillas in the pan, a minute or two on each side, until heated through, softened, and bubbles begin to form. Remove and stack one on top of another in the oven.

Fry the eggs in the same skillet used for the tortillas, adding a little butter. Crack all four eggs into the skillet and cook for 3-4 minutes for runny yolks, more for firmer eggs.

To serve, spoon a little of the sauce onto a warmed plate. Top with a tortilla, then a fried egg. Top with more sauce and sprinkle with cilantro, if desired.

Makes 2-4 servings.