

Huevos Rancheros

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 4 tablespoons olive oil, divided
- 1 medium onion, chopped (about 1 cup)
- 4 large fresh vine-ripened Organic tomatoes, chopped (save the juice)
- 1 chopped garlic clove
- 1 6-ounce can diced green chiles, drained and diced
- 1 pinch chili powder
- 1 pinch sea salt
- 1 pinch coarse ground black pepper
- 4 tablespoons fresh cilantro, chopped and divided
- 1 large jalapeno pepper, seeds removed and finely chopped
- 8 corn tortillas (buy hand-made style if you can find them)
- 4 tablespoons salted butter, softened
- 1 can prepared Mexican refried pinto beans, approx 20 oz. (size varies)
- 8 fresh large eggs
- 2 cups shredded cheddar cheese, divided

Method

1. SAUCE: Soften the onions in 2 Tbsp Organic olive oil in a large skillet on medium heat. Add the chopped tomatoes and their juice, chopped Organic garlic clove, and diced green chilies. Add chili powder to taste, about 1 teaspoon (too much chili powder will make this dish sweet, so be careful) with pinch of sea salt and black pepper. Bring to a simmer, remove from heat and let sit for 5 minutes. Stir in 3 Tbsp fresh cilantro and finely chopped jalapeno pepper. Add more sea salt and/or black pepper to match your taste. Set aside to let flavors blend while you prepare the tortilla base.

2. TORTILLA BASE : In a medium sauce pan over medium heat, combine 1 ½ Tablespoons Organic salted butter and prepared Mexican refried beans. Stir until nice and hot, remove from heat. Next, prepare the tortillas by heating 1 teaspoon of olive oil in a large skillet on medium high. Quickly flash heat each tortilla in the pan, just one minute per side, until they are softened with air pockets inside. Add remaining Organic olive oil as needed to fry. Hold in warm oven.

3. EGGS : Using the same skillet just used for the tortillas, add a little Organic salted butter and fry each egg over-easy in the skillet, cooking 3 to 4 minutes for nicely runny yolks. Transfer to warm baking sheet to hold for plating.

4. PUTTING IT ALL TOGETHER : To serve, spoon a little of the sauce onto a warmed breakfast plate. Top with a tortilla, spread a thin layer of the warmed refried beans on the tortilla, sprinkle 1/8 cup of shredded cheddar cheese, then place a fried egg atop the bean-covered tortilla. Sprinkle with 1/8 cup of shredded cheddar cheese. Top with more sauce, sprinkle with cilantro. Serve one or two eggs/tortillas per plate; makes 4-8 servings depending on portion.

Notes



Servings/Yield

4 servings

Categories

Egg Dishes

NUTRITION FACTS

Servings: 4

Amount Per Serving

Calories: 845

Total Fat: 54.69g

Cholesterol: 461mg

Sodium: 1230mg

Total Carbs: 46.93g

Dietary Fiber: 9.74g

Sugars: 8.19g

Protein: 35.89g



From Barb:

"My Mom grew up in Southern California and although I grew up in Virginia where this dish was uncommon, she would serve this for breakfast on summer Sundays and we all adored it (and her!). The only difference between then and now is that I've updated Mom's recipe to include Organic ingredients not available when I was a child, and Mom made her tortillas from scratch."

