



“It is a very simple meal, yet super comforting. Many times we would eat white rice, chopped raw tomatoes with a bit of mayo and sunny side up eggs. But once in a while my Mom would make the same meal but in the form of Huevos Rancheros with avocado, it was a small twist full of flavor that I remember eating with much joy.”

INGREDIENTS

1 cup refried beans

4-5 eggs

Oil

Jack cheese (optional)

Cilantro (optional)

Cotija cheese (optional)

For the Tomato Salsa:

3 plum tomatoes

1/2 onion

1 garlic clove

Salt to taste

HUEVOS RANCHEROS

INSTRUCTIONS

To make the Tomato Salsa, start by rinsing and de-stemming the tomatoes. Roast them in a **400° F** oven for **20-25** minutes. Add the roasted tomatoes to a blender along with 1/2 onion and 1 peeled garlic clove. Combine well and taste for seasoning, adding salt if necessary.

For sunny side up eggs, heat up 1-2 tablespoons of oil in a sauté pan. Crack the eggs into the pan and cook until the top of the eggs are set. You can cover with a lid to ensure the tops are cooking.

On a bed of white rice, put a layer of refried beans, cheese, 1-2 eggs, and plenty of the Tomato Salsa. Optional garnishes include avocado, cilantro, grated queso fresco, hot sauce or lime juice.

Note: These Huevos Rancheros taste best when the Salsa is warm. If you roast the tomatoes then the Salsa will be warm out of the blender, but you can also simmer it over medium heat to warm it up. Simmering the Salsa can also improve the flavor quite a bit if using out-of-season tomatoes.

Source: <https://www.mexicanplease.com/huevos-rancheros/>