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ALSO WORKS A TREAT WITH...

Duck eggs or scrambled tofu!

RAISE YOUR GAME BY...

Sprinkling over a handful of roughly chopped coriander and a squeeze of lime to serve







HUEVOS RANCHEROS

Huevos rancheros is typically served as a second breakfast to ranch hands and farm workers in Mexico after their early-morning chores, but don't worry, this delicious dish of fried eggs and tortillas smothered in charred salsa can be enjoyed for a weekend brunch after a lazy morning too!

Prep	Cook
20 mins	30 mins
Heat	Serves
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1 **pepper** (any colour) - halved lengthways then seeds removed

3 tomatoes - halved

1 onion - thickly sliced

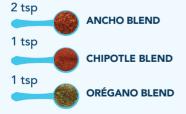
2 **cloves of garlic** - left whole in their skins

1 tbsp **vinegar** (white wine or cider vinegar is best)

8 eggs (any size)

8 mini soft corn tortillas or wraps

1 tbsp **oil** (sunflower or vegetable oil is best)



- 1 Preheat the grill now
- Mix the pepper, tomatoes, onion and garlic with 1 tbsp oil and a big pinch of salt then grill for 10-15 minutes, turning occasionally, or until the skins are charred and the flesh has softened
- Discard the garlic skins then blend the garlic flesh with the charred pepper, tomatoes and onion, 2 tsp ANCHO
 BLEND, 1 tsp CHIPOTLE BLEND, 1 tsp ORÉGANO BLEND, ½ tsp salt, 1 tbsp vinegar and 150ml water until you have a smoothish sauce
- Heat a large frying pan with 2 tbsp oil and fry the eggs to your liking.
 Remove from the pan
- In the same pan, fry the tortillas for 30 seconds on each side or until starting to brown and crisp up
- To serve, layer the eggs on top of the tortillas then generously spoon over the sauce