

# HUEVOS RANCHEROS



GOES GREAT WITH...

Sliced avocado  
and refried beans  
(p198) from How  
to Be a Taco  
Legend

EXTRAS  
#11

## 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  
20 mins

Cook  
30 mins

Heat  


Serves  
4  
with sides

- 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)

2 tsp



**ANCHO BLEND**

1 tsp



**CHIPOTLE BLEND**

1 tsp



**ORÉGANO BLEND**

1 Preheat the grill now

2 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

3 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

4 Heat a large frying pan with 2 tbsp oil and fry the eggs to your liking. Remove from the pan

5 In the same pan, fry the tortillas for 30 seconds on each side or until starting to brown and crisp up

6 To serve, layer the eggs on top of the tortillas then generously spoon over the sauce