

HUEVOS RANCHEROS



2 serving



20 minutes

INGREDIENTS

- 4 large eggs
- 2 corn tortilla
- 1 cup salsa casera
- salt & pepper
- Cooking oil, for frying

DIRECTIONS

- In a skillet over medium heat, add a little oil. Fry each tortilla for about 30 seconds on each side until they're crispy but still pliable. Remove and drain on paper towels.
- In the same skillet, add more oil if needed. Crack the eggs into the skillet and cook to your desired doneness (sunny side up or over easy). Season with salt and pepper.
- Place each fried tortilla on a plate, then place a cooked egg on each tortilla. Top with salsa.
- Add sliced avocado and sprinkle with chopped cilantro for extra flavor.
- Enjoy your Huevos Rancheros warm, accompanied by additional salsa or hot sauce if desired and a side of refried beans.