



## *The Best Huevos Rancheros Recipe*



### **Ingredients**

- 2 tablespoons vegetable oil
- 10 Old El Paso Flour Tortillas
- 15 ounce Mexican chorizo
- 15 ounces black beans
- 2 ripe avocados sliced
- 1/2 cup crumbled queso fresco
- 10 large eggs
- Possible add-ons: cilantro, salsa verde, pico de gallo, sour cream

### **Method:**

1. Warm the ranchero sauce on the stovetop. Pour the beans in a small saucepot. Warm over medium heat until simmering, then turn off the heat.
2. Place the chorizo in a large nonstick skillet and set over medium-high heat. Break the chorizo apart with a wooden spoon and brown for 5-10 minutes, until the chorizo starts to turn crispy. Pour the chorizo onto a plate.
3. Wipe the skillet out with a paper towel, then add 2 tablespoons oil and set back over medium-high heat. One at a time, add the tortillas. Let them puff up for 3-5 seconds, flip and repeat. Then remove the tortillas, and set on paper towels to drain. Repeat until all the tortillas are puffy and golden.
4. Using the same skillet, cook the eggs to order. Traditional Huevos Rancheros are made with sunny side up eggs, but I personally like scrambled eggs in this dish.
5. To serve, place two tortillas each, on five plates. Top with warm black beans, eggs cooked to order, chorizo, ample ranchero sauce, sliced avocado, and queso fresco.

### **Notes**

If you prefer huevos with corn tortillas, make this with Old El Paso Tostada Shells.



## *The Best Ranchero Sauce Recipe*



### **Ingredients**

- 1 tablespoon olive oil
- 2 shallots, peeled and chopped
- 2 cloves garlic, minced
- 15 ounces tomato sauce (1 can)
- 12 ounces roasted piquillo peppers or roasted red peppers (1 jar)
- 4.5 ounces chopped green chiles (1 can)
- 1 cup chicken stock
- 1 tablespoon ground cumin
- 1 tablespoon brown sugar
- 1/4 teaspoon liquid smoke
- 1/2 cup heavy cream

### **Method:**

1. Place a sauté pan over medium heat and add the oil and shallots. Sauté the shallots for 2 minutes. Then add the garlic and sauté another 1-2 minutes.
2. Drain the piquillo peppers. Add all remaining ingredients to the sauté pan, except for the heavy cream. Simmer the ranchero sauce for 10 minutes. Remove from heat.
3. Using an immersion blender, puree the ranchero sauce until smooth. Then stir in the heavy cream. Salt to taste.