

Huevos Rancheros

Flour tortillas
Roasted chilis- Anaheim or poblano work well, sliced
Red chili enchilada sauce
Shredded cheese – pepper jack or cheddar
Eggs

To roast chilis, lightly coat with oil and place on cookie sheet in 450° F oven. Roast turning several times, until skin browns and blisters. Remove from oven and shock with cold water to easily peel outer skin. Roasted chilis may be kept in the freezer for later use.

Directions:

Heat enchilada sauce in skillet. Add 1 tortilla to sauce and heat, turning once to coat both sides, until tortilla is soft. Place tortilla on serving plate. Top with roasted chilis and some shredded cheese. Keep warm in 170° F oven.

For small serving use only 1 tortilla; for large serving layer up 2 tortillas (with chilis and cheese)

When tortillas are heated and keeping warm in the oven, cook eggs – either fry or poach – however you like them.

Top tortillas with eggs and serve. Add a little extra enchilada sauce if you like.

Optional: top with sour cream and avocado.

Serve with side of fresh fruit.

