



Best Huevos Rancheros



Ingredients, Sauce:

- 1 TBLS olive oil
- 2 shallots, peeled and chopped
- 2 cloves garlic, minced
- 15 ounces can tomato sauce
- 12 ounces roasted piquillo peppers or roasted red peppers
- 4.5 ounces chopped green chiles
- 1 cup chicken stock (or chicken broth)
- 1 TBLS ground cumin
- 1 TBLS brown sugar
- ¼ tsp liquid smoke
- ½ cup heavy cream

Ingredients, Huevos Rancheros:

- 2 TBLSs vegetable oil
- 10 Old El Paso Flour Tortillas
- 15 ounces Mexican chorizo
- 15 ounces black beans
- 2 ripe avocados sliced
- ½ cup crumbled queso fresco
- 10 large eggs
- Garnish: cilantro, salsa, salsa verde, Pico de Gallo, sour cream

Method, Sauce:

1. Place a sauté pan/large skillet over medium-high 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 the heavy cream. Simmer the ranchero sauce for 10 minutes. Remove from heat.
3. Using an immersion blender, puree/blend the sauce mixture until smooth. Then, stir in the heavy cream. Salt to taste.

Method, Huevos Rancheros:

1. Warm the ranchero sauce on the stovetop. Pour the beans in a small sauce pot. 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 TBLs 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.

Note: You can store this sauce in an airtight container (like a mason jar) in the refrigerator for up to 7 days!