

Huevos Rancheros

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Servings: 6

Ingredients

- 1 small onion, finely chopped
- 1 medium green pepper, finely chopped
- 2 garlic cloves, minced
- 1 tablespoon canola oil
- 2 cans (14-1/2 ounces each) stewed tomatoes, undrained
- 2 to 4 teaspoons seeded minced jalapeno pepper
- 2 teaspoons dried oregano
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon pepper
- 6 large eggs
- 1 cup shredded cheddar cheese
- Flour tortillas, warmed, optional



Steps

1. In a large cast-iron or other heavy skillet, saute onion, green pepper and garlic in oil until tender. Stir in tomatoes, jalapeno and seasonings; simmer, uncovered, for 15 minutes. Make six indentations in the tomato mixture with a spoon. Break eggs into indentations.
2. Cover and cook on low heat until eggs are set, 5 minutes. Sprinkle with cheese; cover and cook until melted, about 1 minute. If desired, serve with tortillas.

Notes

- Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.