



## Delicious Recipes

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Natural Gas

# Huevos Rancheros

## INGREDIENTS

- 3 tbsp olive oil, divided
- 1 medium tomato diced
- ½ cup red onion diced
- 2 tbsp jalapeno seeded and minced
- 1 tbsp chopped cilantro
- 1 tbsp fresh lime juice
- 1 tsp salt
- 1 lb baby red potatoes, quartered
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 tsp cumin
- 2 eggs
- 2 corn tortillas
- Sliced avocados to garnish
- Cotija cheese for garnish

## DIRECTIONS

1. In a bowl add your tomatoes, jalapenos, onions, cilantro, salt and lime juice. Mix until combined, adjust flavor for taste and set it aside.
2. Turn your gas stovetop on high and place a large frying pan overtop. Add 1 tbsp olive oil, followed by potatoes. Stir and let cook until browned. Season with chili powder, garlic powder and cumin. Stir some more, season accordingly and set aside.
3. In the same pan, add oil just to coat the pan, followed by corn tortillas or your favorite kind. Toast until golden around the edges and bubbling, about 5-8 minutes.
4. Repeat based on how many you'd like. Gas ranges let you control the heat to get the best tasting toasted tortilla.
5. When ready, remove from heat and in the same or smaller pan, coat with oil, and add an egg. Fry to your liking, we went with a hard yolk.
6. Once ready and begin assembling your huevos rancheros beginning with the tortilla, tomatoes, egg, and top with avocados, cotija cheese and serve.