



kitchen collage

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Huevos Rancheros

Serves 4

This classic Mexican breakfast translates to “ranch eggs” and highlights a perfectly fried egg served on a warm tortilla with black beans, cotija cheese, and fresh pico de gallo.

Ingredients:

1 can (15 oz) black beans, drained
1 tablespoon olive oil, plus 4 tablespoons
olive oil for cooking the tortillas
1/4 teaspoon chili powder
1/4 teaspoon garlic powder
1/4 teaspoon cayenne
1/4 teaspoon cumin
4 small fresh corn tortillas
4 tablespoons butter or bacon fat
4 eggs
1/4 cup cotija cheese, crumbled
1 avocado, sliced
Hot sauce to taste
Black pepper to taste

Pico De Gallo Ingredients:

1 cup roma tomatoes, finely diced
1/4 cup red onion, finely diced
2 teaspoons fresh lime juice
2 tablespoons cilantro, chopped
1/4 teaspoon kosher salt

Directions:

1. Combine pico de gallo ingredients in a small bowl and set aside.
2. In a medium saucepan combine black beans, 1 tablespoon olive oil, chili powder, garlic powder, cayenne, and cumin over medium heat, stirring to combine. Cook for 10 minutes until beans are hot and the flavors blended.
3. Meanwhile, heat 1 tablespoon of olive oil, in a cast iron skillet over medium heat. Add a tortilla and cook for 30 seconds on each side until the tortilla is slightly crispy. Place the cooked tortilla on a paper towel to soak up any excess oil. Repeat with the remaining tortillas.
4. In a nonstick skillet, add 1 tablespoon of butter (or bacon fat). Melt the butter until it thinly coats the bottom of the pan. Turn the heat to high until the butter begins to shimmer. Crack an egg into a small dish and remove any shells, if necessary. Add the egg to the hot pan. As the edges of the egg begin to take shape, sprinkle some water into the pan around the edges and cover the pan with the lid. Remove the egg from heat after about 30 seconds, or when the white is cooked through and the yolk is still runny. Repeat this technique with the remaining eggs.
5. Assemble the huevos rancheros by layering the beans and egg on the tortilla. Top with fresh pico de Gallo, cotija cheese, avocado, and a dash of hot sauce. Enjoy!