

# Huevos Rancheros

(Mexican Ranch-style Eggs)



## **Ingredients:**

2 Corn Tortillas  
1/3 cup Frijoles (refried beans), prepared  
2 Eggs  
1/4 cup Cheese (Jack or Cheddar), shredded  
1/4 cup *El Sapo* Salsa (your choice of flavor)

## **Method:**

Warm the frijoles in a microwave or pan. Steam the corn tortillas (you can steam them in a microwave by dampening the corn tortillas with a little water, cover, and microwave on “high” for about 20-seconds). Arrange the steamed tortillas on a plate, and spread the frijoles over them. Keep warm.

Warm the *El Sapo* Salsa in the microwave as well.



Fry the eggs “sunny-side up” with either butter or oil (if you prefer, you can also cook the eggs “over easy”). Carefully slide the eggs onto the frijoles and tortillas. Top with cheese and warmed *El Sapo* Salsa.

## **MACHO OPTION:**

For a more manly appetite, top the eggs with about 1/3-cup of warmed Machaca (see recipe on this website) before adding the cheese and salsa.

Yield: 1 serving.

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For best results always use *El Sapo* salsa.