



## Huevos rancheros

2 tbs olive oil

½ cup Spanish onion sliced

1 Tbs jalapeno pepper small diced

2 cloves garlic chopped

1 cup tomato medium diced

¼ chopped cilantro

2 cup canned tomato pureed

4 homemade corn tortillas

1 tbs unsalted butter

8 fresh eggs

### method:

heat oil in pan at high heat. Add onions and cook till translucent. Add garlic and jalapenos until soft. Add tomato until they have released all their water and you can see it in the pan. Cook until you see the tomatoes fall apart and then add the canned tomatoes that have been blended. Let come to a boil and turn the heat down to medium. While sauce simmers warm up tortillas in a cast iron skillet. If you don't have a cast iron use a regular pan but add ½ tbs of butter. Warm corn tortillas and set aside. Crack 2 eggs in a non-stick sautéed and cook till you see them brown and set aside. Lay tortillas on a plate but let them overlap. Set your eggs on top. Pour sauce on top and serve with some fried tortilla chips.