

# ¡ HUEVOS RANCHEROS ¡



## ¡ HOW TO MAKE ¡

### DIRECTIONS

1. Preheat the oven to 425°.
2. Add the tomatoes, peppers, onions, and garlic to a sheet tray lined with parchment paper, and coat in the 3 tablespoons of oil and season with salt and pepper.
3. Roast in the oven at 425° for 20 minutes and then add to a blender and pulse a few times so that it is like a chunky salsa. Transfer to a saucepot, adjust seasonings with salt and pepper, and keep warm over low heat.
4. In a sauce pan over medium heat, fry eggs in a little butter, olive oil or vegetable oil to your desired amount of doneness. Be sure to season them with salt and pepper
5. Arrange the Santitas chips in the center of the plate in about a 5 inch circle in the middle. Top the chips with warm black beans, top each plate with 2 eggs and top with salsa. Garnish with Queso Fresco and cilantro.

# SANTITAS®

## ¡ INGREDIENTS ¡

- 3 cups Santitas Yellow or White Corn Tortilla Chips
- 6 Roma tomatoes
- 2 seeded serrano peppers
- 1 peeled yellow onion, cut into thick slices
- 4 garlic cloves
- 3 tablespoons butter, olive oil or vegetable oil for frying the eggs
- 8 eggs
- 2 cups cooked, seasoned black beans
- Queso fresco for garnish
- Chopped fresh cilantro for garnish
- Salt and pepper to taste

