

Huevos Rancheros

Serves 2



Mex brekkie: Start the day with huevos rancheros served on tortillas.

Ingredients

- 2 tsp vegetable oil (plus $\frac{1}{4}$ cup extra, for frying)
- $\frac{1}{8}$ large brown onion, cut into 1.5cm dice
- $\frac{1}{8}$ red capsicum, cut into 1.5cm dice
- $\frac{1}{4}$ tsp dried oregano
- $\frac{1}{4}$ tsp whole cumin seed
- 70g diced tomato
- 70g red enchilada sauce
- 100ml chicken stock ($\frac{1}{2}$ Chicken Stock cube + 100ml water)
- 2 thin corn tortillas
- 2 eggs
- $\frac{1}{4}$ cup mozzarella, grated

Method

1. **Heat the oil** (2tsp) in a heavy-based saucepan over a medium-high heat.
2. Add onion and capsicum, then sauté until soft.
3. Add the oregano and whole cumin seed and continue to cook for about a minute.
4. Add the tomatoes, enchilada sauce and chicken stock, then increase the heat. Bring to a boil, stirring frequently, reduce to a medium-low heat and simmer for about 15-20 minutes or until reduced by half.
5. **In a small frying pan**, add about $\frac{1}{4}$ cup vegetable oil and place on a medium heat.
6. Test the oil with a small piece of tortilla - it should bubble immediately, but make sure it doesn't brown right away.
7. Cook each tortilla about 30 seconds on each side. You want them to be fried but not hard.
8. Drain each tortilla on a plate lined with paper towels and keep somewhere warm.
9. **Fry each egg** placing one on top of each tortilla.
10. Spoon on the salsa sauce, then sprinkle mozzarella cheese on top.

Serve immediately with your favourite accompaniments: hot sauce, refried beans, avocado, coriander, sour cream, salsa verde etc.