Huevos Rancheros



What You'll Need

› 1 corn tortilla
› 1tbsp vegetable oil
› ¼ cup shredded Monterey Jack cheese
› 1 tbsp butter
› 2 eggs
› cup salsa roja (use your favorite jarred or fresh deli salsa)
› 1 tbsp shredded Cotija cheese (can substitute shredded feta cheese)
› A few leaves of cilantro, chopped
› Lime wedge for garnish (optional)
› Hot sauce (optional)
› ¼ cup Red Sun Farms® Chef's Collection Gourmet Tomatoes, halved Salt and pepper to taste

Directions

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1. Add 1 tbsp of oil to a frying pan and warm the tortilla.
2. Place the Monterey Jack cheese onto the tortilla and let it melt, then remove and set aside on a plate.
3. In the same pan over medium heat, add butter and cook the eggs to your preferred doneness (sunny-side up recommended).
4. Add the cherry tomatoes to the pan alongside the eggs, stirring occasionally.
5. Once the eggs are done, transfer them onto the tortilla.
6. Continue cooking the tomatoes until blistered and softened, then season with salt and pepper.
7. Spoon the tomatoes over the eggs and top with 1 tbsp of cotija or feta cheese.
8. Garnish with cilantro leaves and a lime wedge (optional), then finish with salsa and a drizzle of your favourite hot sauce if desired.