

Huevos Rancheros

Exact Amounts

Huevos Rancheros

1/2 c chopped onion
1T cooking oil
1 16 oz can tomatoes, cut up
2T canned diced green chili peppers, rinsed
1t chili powder
1/8 t garlic powder
3 6-inch corn tortillas
1t cooking oil
6 eggs
3/4 c shredded Monterey Jack cheese

Clearly stated ingredients

Ingredients in order of use

Step by step clear instructions

In a large skillet cook chopped onion in the 1T oil until tender. Stir in undrained tomatoes, chili peppers, chili powder, and garlic powder. Simmer, uncovered for 5-10 minutes or until slightly thickened.

Pan Size

Meanwhile, place tortillas on a baking sheet; brush lightly with the 1t oil. Bake in a 350° F oven for 10 minutes or until the tortillas are crisp.

Temperature

Yield

Break 1 egg into a measuring cup. Carefully slide egg into simmering tomato mixture. Repeat with remaining eggs. Simmer gently, covered for 3-5 minutes or to desired doneness.

Time

Makes 3 servings.