

Huevos Rancheros

Season: Summer/Autumn

Makes: 20 tastes in the classroom
or 4 at home

Fresh from the garden: eggs, coriander, lime; for refried beans and salsa: cherry tomatoes, shallot/ onion, chilli, garlic

Recipe source: Stephanie Alexander

This simple dish is widely enjoyed in Mexico at breakfast time. There are many variations. In this version, the tortillas are spread with refried beans and topped with a spicy tomato salsa. Refried beans and salsa would be standard refrigerator staples in a Mexican kitchen. The warm tortillas are used where we might have used toast or a muffin. The title is literally ranch-style eggs; we might translate it as farmers' eggs.

Equipment:

metric measuring cups and spoons
baking tray
small frying pan
large non-stick frying pan
tongs

Ingredients:

8 eggs
8 soft tortillas (see [wheat tortilla](#), [soft taco shell](#)
and [soft corn taco shell](#) recipes)
2 tablespoons extra virgin olive oil,
or vegetable oil
1 tablespoon butter
1 cup refried beans (see [recipe](#))
1 cup spicy cherry tomato salsa (see [recipe](#))

Garnish

1 handful coriander sprigs
60g crumbled feta cheese (a good substitute for
the sharp Mexican cheese, *queso fresca*)
2 limes

Instructions:

1. Have oven at a low temperature with a tray inside it, large enough to hold all the tortillas.
2. Prepare all the ingredients based on the instructions in the ingredients list.
3. Warm the refried beans in a small frying pan, and have the salsa at room temperature.
4. In a large non-stick frying pan over medium heat, use about one teaspoon of the oil to heat a tortilla until it is heated through, softened and starts to puff. Use tongs to turn to fry the other side (about 30 seconds on each side). Fry the tortillas one at a time and transfer to the tray in the oven.
5. Add the rest of the oil and the butter to the frypan, and fry the eggs over medium heat. You may need to do this in two batches, or use two frying pans. The whites should puff a little and crisp at the edges.
6. To serve: put two tortillas on each plate and spoon on some warmed refried beans. Top each tortilla with an egg, and spoon a portion of the tomato salsa over. Sprinkle with the cheese and coriander, and add salt and pepper if needed. Settle a lime wedge on the side of the plate.