

Huevos Rancheros Tipicos

Eggs baked in a tomato sauce is a familiar Spanish breakfast. This is a traditional Mexican version, very filling and probably more suited to a brunch or supper! We have set out our preferred method, but see Cook's notes for variations. **Serves 4**

- 4 x 20cm flour tortillas
 - 1 tin refried beans (or make your own, see [here](#))
 - 1 large onion, finely diced
 - 4 cloves garlic, crushed
 - 2 red peppers, finely diced
 - 2 tins tomatoes, chopped or blended
 - 1 carton [Smoky chilli](#) blend (or other Mexican spice blend)
 - eggs - 1 or 2 per person
 - sliced avocado and crumbled feta, to serve
1. Gently fry the onion in a little oil until soft, then add the peppers and garlic.
 2. Once these are cooked, add the spices and fry until the flavours are released, then add the tinned tomatoes. Bring to a simmer and cook gently for about half an hour.
 3. Fry the eggs.
 4. Meanwhile, warm the tortillas and heat the refried beans (these need to be of a spreadable consistency so add a little water if necessary).
 5. Place a tortilla on each plate and cover with a layer of refried beans. Add some sauce and place one or two eggs on top. Garnish with avocado and feta, and serve.

COOK'S NOTES

- You can shallow fry the tortillas if you like the idea of them being a bit crispy.
- Mild cheddar or edam can be used instead of feta. Shove it under the grill for a minute to melt.
- If you prefer, you can cook the eggs 'en cocotte' i.e. break them into the hot sauce and let them poach for about 15 minutes or until set.
- You can add whole beans, such as pinto or kidney beans, to the tomato sauce rather than using refried beans. You also don't need to bother with the tortilla if you are taking this approach.
- For a non-vegetarian sauce, fry thin slices of chorizo with the peppers and garlic whilst making the sauce.
- Leftover sauce can be frozen or turned into a chilli with the addition of meat or veggies, and beans.