

Mini Huevos Rancheros

Makes 4 servings

Ingredients

- 2 Tbsp. olive oil
- ½ medium onion, finely chopped
- ½ green pepper, finely chopped
- ½ jalapeño pepper, finely chopped

- 1 14.5-ounce can Hunt's diced tomatoes, drained
- 1 tsp. paprika
- ½ tsp. cumin
- 1 tsp. salt
- ¼ tsp. ground pepper

- 8 large eggs
- 4 6-inch corn flour tortillas

- Chopped cilantro for garnish



Special kitchen wear: Mini Egg pan (I like the IMUSA egg pan, found on www.imusausa.com)

Make salsa by softening onions, green peppers, and jalapeño peppers in a medium saucepan on medium heat, for about 3-4 minutes. Add drained tomatoes, paprika, cumin, salt, and pepper and allow to simmer, uncovered for 5 minute. Set aside.

Spray some non-stick spray on both sides of a tortilla and place it on the egg pan on medium-low heat. Cook the first side of the tortilla for about 3 minutes, flip, and carefully add two eggs on top of the tortilla. Place two heaping tablespoons of salsa between the two eggs, cover egg pan, and bring heat to low. Allow eggs to cook between 3-4 minutes remove from heat and serve on a plate with chopped cilantro.