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Corn Tortilla Huevos Rancheros

Prep Time: 15 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

36 each 4.5" White Corn Tortillas (20123)

Ranchero Sauce , as needed

12 each Eggs , large

Kosher Salt , as needed

Black Pepper , as needed

Directions:

1. Pre-heat oven to 350°F.

2. In an individual-sized cast iron skillet, spoon 2 Tbsp. ranchero sauce into pan, top with white corn tortilla. Repeat layers of ranchero sauce and tortilla two more times, and top with an additional 2 Tbsp. ranchero sauce. Crack one egg onto center of top tortilla, and bake for 10-15 minutes or until hot. Serve warm.



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Ranchero Sauce

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

2 each Roma Tomatoes

3/4 each Serrano Pepper . seeded

1/8 cup Yellow Onion , chopped

1/2 each Garlic , minced

Directions:

1. Pre-heat grill to medium heat. Wrap tomatoes and Serrano peppers into an aluminum foil pouch. Place on grill; allow to roast for 30 minutes, or until hot and soft. Remove from heat. Remove Serrano peppers, and cook on open flame to burn skin. Remove skin from peppers.
2. Combine tomatoes, peppers, onion and garlic in a food processor and process until smooth.
3. In a small sauce pan over medium heat, reduce ranchero sauce for about 15 minutes. Reserve chilled.