



Recipes

MISSIONFOODSERVICE.COM

Huevos Rancheros

Serves 4

Ingredients:

4 Mission® 6" Yellow Corn Tortillas (06942)

4 large Eggs

2 cups Enchilada Sauce

2 tsp. Cilantro Leaves, coarsely chopped

Vegetable Oil

Directions:

1. Heat 1/2" of oil in a skillet over moderately high heat.

When oil is very hot, add the tortillas one at a time turning over almost immediately. They may puff but should not stiffen. Tortillas should be flexible. Lay tortillas on paper towels and set aside.

2. Heat 1 Tbs. of oil in a large skillet over moderately high heat and fry each egg sunny-side up for about 2 minutes. Place a tortilla on a plate and top with the egg. Pour 1/2 cup of the chili tomato sauce around the white of each egg. Sprinkle with cilantro.