

# Huevos Rancheros with Salsa Tatemada

**By: Coffee 'n Spice, Melanie**

Servings: 1 huevo ranchero and 1 cup of salsa

Prep Time: 10 minutes

Cook Time: 30 minutes

## Ingredients

- \* 3 tomatoes
- \* 1 jalapeno
- \* 1 garlic clove
- \* 1/4 cup onion
- \* 1-2 tablespoons of water
- \* 2 tablespoons of vegetable oil, divided
- \* 1 egg
- \* 1 corn tortilla
- \* 1 tablespoon of black beans
- \* Garnish: avocado, cilantro, cotija cheese
- \* Salt and pepper to taste

## Directions

1. Start by charring the tomatoes and jalapeno on a hot skillet or under the broiler on high. You want to do this until all of the tomatoes and the jalapeno are charred all around. The skin will start to peel off, that's okay.
2. Once you finish charring the tomatoes and the jalapeno, you want to add them to a blender or food processor along with the onion, garlic clove, and the water. Pulse them a couple of times until it comes together but is still chunky. Add salt and pepper to your taste.
3. Next add 1 tablespoon of oil to your skillet on medium-high and fry your tortilla on each side for about 2-3 minutes. Once your tortilla is done, set it on plate and drain with a paper towel to remove excess oil. Spread some salsa on your tortilla.
4. Add 1 tablespoon of oil to the skillet, heat to medium-high. Add your egg and fry to your preference. Top on the tortilla and add more salsa.
5. Now you can add your beans and the rest of your garnishes. Enjoy!

