



Garlic Festival Huevos Rancheros



Products In This Recipe



Garlic & Chili Sauce

Price: \$7.00

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A classic Mexican breakfast; Spanish for Rancher's Eggs, is a family favorite!

Ingredients

- o 1 ½ cups beans, black or pintos
- o 4 corn tortillas or 2 - 8" flour tortilla
- o 4 eggs
- o 1 cup Garlic Festival Red Sauce, heated

Toppings

- o sweet onion, finely chopped
- o canned black olives, sliced
- o Cheddar or Monterey Jack Cheese, grated

Instructions

1. Heat the beans and the chili sauce. Keep warm until ready to serve.
2. Heat a cast iron griddle or skillet on medium-high heat.
3. Corn tortillas – Wrap 4 tortillas in aluminum foil. Place on hot griddle. Heat through – about 1 to 2 minutes per side.
4. Flour - Place a flour tortilla directly onto a hot skillet for about 1 minute per side until warm. Repeat with the second tortilla.
5. Once everything is warmed and ready to serve, fry the eggs sunny side up or, if you prefer, over easy.

To assemble

1. Divide the tortillas and beans between two plates.
2. Place 2 eggs on top of the tortillas next to the beans.
3. Pour red chili sauce on the eggs and beans.
4. Top with onion, olives, and cheese.

Serve to rave reviews!

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