

# Huevos Rancheros (Ranch-style Eggs)

Yield: 3-6 servings

Cooking Time: 10 minutes

Temperature: Medium-High, Medium, Low

## Ingredients

1 tablespoon margarine  
1 1/2 cups chicken broth  
1 tablespoon flour  
Shortening  
1 medium onion, thinly sliced  
6 Corn Tortillas  
1/2 cup chopped green chile\*  
1 1/2 cups grated sharp cheddar cheese  
2 medium tomatoes, chopped  
1/2 teaspoon garlic salt  
Shredded lettuce  
1/4 teaspoon salt  
eggs  
Tomato wedges (optional)

## Directions

1. Combine margarine and flour in a medium-sized skillet and cook at medium heat.
2. Add the onion, chile, and tomatoes and cook until the onion is tender.
3. Stir in seasonings and the broth and simmer for 10 minutes at low heat. Set aside.
4. Heat 1/2 inch shortening in a heavy pan at medium-high heat.
5. Quickly dip each tortilla into the shortening to soften. Drain on absorbent towels.
6. To assemble huevos rancheros, place 1 or 2 warm corn tortillas on each dinner plate. Top with a generous amount of sauce and cheese.
7. Top with poached or fried eggs. Garnish with lettuce and tomato wedges.

\* Varied amounts may be used.