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# MEXICAN HUEVOS RANCHEROS

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## INGREDIENTS

### Ingredients

1 uncooked flour tortilla\*

Leftover salad\*\*

2 eggs

Salt and pepper to taste

Optional: guacamole and Tabasco



## INSTRUCTIONS

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- In a heated skillet, heat your tortilla on both sides until lightly browned (30 seconds - 1 minute on each side). Remove and set aside.
- Dump your tomatoes and leftover salad in skillet and heat slightly for about 30 seconds.
- Carefully break each egg on top of salad/tomato mixture. Sprinkle with salt and pepper. Cover and cook until egg whites are opaque and yolks are cooked to your liking - 4 minutes for runny yolks.
- To serve, carefully lift egg and salad/tomato mixture and place on top of cooked tortilla.
- Optional: top with guacamole and Tabasco.
- \*you can use corn tortilla if you prefer
- \*\*if you don't have leftover salad, just chop up some lettuce and tomatoes