RANCHERO SUNRISE EGGS
with Charred Salsa & Creamy Beans

SERVES	4
PREP TIME	15 mins.
COOK TIME	20 mins.

INGREDIENTS

Fresh Pico de Gallo

- 2 medium ripe tomatoes, chopped
- ¼ cup white onion, finely chopped
- ¼ cup fresh cilantro, finely chopped
- 2 tbsp fresh lime juice
- ¼ tsp fine sea salt

Creamy Spiced Beans

- 2 tsp extra-virgin olive oil
- ¼ cup white onion, finely chopped
- 1 tsp ground cumin
- 1 can (15 oz) black or pinto beans, rinsed and drained
- ¼ cup water
- ½ tsp lime juice
- Salt and freshly ground black pepper, to taste

Base & Assembly

- 1 ½ cups red salsa (homemade or jarred)
- 4 corn tortillas
- 4 large eggs
- 4 tsp extra-virgin olive oil, divided
- ½ cup Monterey Jack cheese, shredded (optional)
- 1 to 3 tablespoons warm water, only if needed

Optional Garnishes

Crumbled Cotija or feta cheese, sliced avocado, extra cilantro, and your favorite hot sauce.

DIRECTIONS

1. **Prepare the Pico de Gallo:** In a medium bowl, combine the chopped tomatoes, white onion, cilantro, lime juice, and sea salt. Mix well and set aside to let the flavors meld.
2. **Cook and Mash the Beans:** Heat 2 teaspoons olive oil in a small saucepan over medium heat. Add the chopped onion and ¼ teaspoon salt; cook for 3 to 5 minutes until soft and translucent. Stir in the cumin for 30 seconds until fragrant. Pour in the drained beans and water, cover, and simmer for 5 minutes.Uncover, reduce heat to low, and coarsely mash the beans using a potato masher or fork. Stir and cook 2 to 3 minutes more until thickened. Remove from heat, stir in ½ teaspoon lime juice and black pepper, then cover to keep warm.
3. **Warm the Red Salsa:** Pour the red salsa into a small saucepan over medium-low heat. Bring to a gentle simmer, then reduce heat to low to keep it warm while you cook the eggs and tortillas.
4. **Warm the Tortillas & Layer the Base:** In a skillet over medium heat, warm each tortilla until soft and lightly toasted on both sides. Transfer one tortilla to each serving plate. Spread a thick layer of warm smashed beans over each tortilla, and sprinkle with Monterey Jack cheese if using.
5. **Fry the Eggs:** In the same skillet, heat 1 teaspoon olive oil over medium heat until shimmering. Crack an egg into the pan and fry until the whites are fully set but the yolk remains runny (about 2–3 minutes). Place the fried egg over a prepared tortilla. Repeat for the remaining three eggs using 1 teaspoon oil for each.
6. **Spoon Salsa, Pico & Serve:** Spoon warm red salsa around the edges of each egg, keeping the yolk clear. Top with generous spoonfuls of the pico de gallo (using a slotted spoon to avoid excess juice). Finish with black pepper, crumbled Cotija, fresh avocado slices, and hot sauce. Serve immediately.

Recipe inspired by: https://cookieandkate.com/huevos-rancheros-recipe/#tasty-recipes-24530-jump-target