

Huevos Rancheros with Roasted Vegetable Salsa

Ingredients

	Roasted vegetables:
1/4 cup	Olive oil
1 1/2 lbs.	Roma tomatoes
1	Red pepper
1	Poblano pepper
1	Serrano chile pepper
1	White onion
4	Cloves garlic
	Sauce:
1/4 cup	Olive oil
16 oz	Tomato sauce
3 T	Fresh squeezed lime juice
1 tsp	Brown sugar
1/4 tsp	Cumin
To taste	Salt & pepper
	Eggs
	Tortillas, flour or corn
	Avocado, sliced or diced
	Cheese & sour cream
	Lime & fresh cilantro

Method

1. Clean the tomatoes and peppers.
2. Slice the tomatoes in half lengthwise. Chunk the peppers and onion.
3. Toss the tomatoes, peppers, onion, and garlic in 1/4 cup olive oil.
4. Place vegetables on a foil lined baking sheet, cut side down.
5. Roast at 425° until they begin to brown, about 15 mins.
6. Turn on broiler and broil the vegetables until they begin to char. This will only take a few minutes. Rotate pan after 2-3 minutes, broil another 2-3 minutes.
7. Using a food processor or blender, puree the vegetables in batches until they are a very fine chunk.
8. Preheat a sauté pan with 1/4 cup olive oil.
9. Stir in the pureed vegetables, tomato sauce, lime juice, brown sugar, and seasoning.
10. Allow to simmer and cook down about 20 minutes.
11. Makes about 6 cups salsa.
12. While salsa is simmering, prepare tortillas and avocado.
13. Cook eggs sunny side up.
14. Place tortillas on plate and top with salsa, avocado, eggs, cheese, and sour cream.
15. Garnish with lime wedges and fresh chopped cilantro.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

We like to use Queso Fresco and shredded Cheddar cheese.
You can make the salsa ahead giving the flavors more time to blend.
Use the extra salsa for chip dip, nachos, or taco salad.