

Skillet Huevos Rancheros with Homemade Tortilla Strips

For the Ranchero Sauce:

1 tablespoon olive oil
1 Serrano (or jalapeño) pepper, diced small
1 cup onion, chopped
2 cloves garlic, peeled and minced
1 28-ounce can pureed tomatoes
1/4 teaspoon ground New Mexico chile (or chili powder)
1/8 teaspoon ground cumin
1 15-ounce can black beans, drained and rinsed
Salt and ground black pepper, to taste

For the Rest of It:

1 tablespoon olive oil
4 6-inch corn tortillas
Sea salt, to taste
4 to 6 large eggs
1/2 cup fresh-grated Monterrey Jack cheese
1/2 cup fresh-grated cheddar cheese
Handful fresh cilantro, (chopped) for garnish
Sour cream, for garnish

Preheat oven to 450 degrees. To make the sauce, add a tablespoon of oil to a cast iron or oven-proof skillet over medium heat. Add the spicy pepper, onion, and garlic, and cook for about 7 minutes until onions are softened. Pour in the can of tomatoes, then bring to a simmer. Lower the heat and simmer for 10 minutes. Stir in the black beans, and salt and pepper, to taste.

While the sauce is simmering, brush both sides of the corn tortillas with oil and sprinkle with a little salt. Cut into thin strips. Place on a baking sheet in a single layer and place in the preheated oven. Bake for about 3 minutes on each side, until lightly browned. Remove and set aside.

When the sauce has thickened, remove from the heat. Make indentations in the sauce with the back of a large spoon, and crack each egg into the wells. Return the pan to the heat and cover. Simmer gently for about 15 minutes, until the whites are partially set.

Turn the oven to broil. Sprinkle the grated cheese over the dish, then place the skillet under the broiler. Cook until the cheese is melted and bubbling and the eggs are cooked to your liking. This shouldn't be more than a few minutes, unless you like hard-cooked eggs. Remove the skillet (carefully!) from the oven. Garnish with the tortilla strips and cilantro, scoop out your eggs and sauce, and serve with sour cream if you want.