

Huevos Rancheros

Authentic Mexican Huevos Rancheros with fried eggs, crispy tortillas, and zesty salsa. Easy traditional breakfast recipe ready in 25 minutes.

10 min

PREP

15 min

COOK

25 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Huevos Rancheros

Ingredients

- 4 corn tortilla
- 4 egg
- 1 cup feta cheese
- 1 avocado
- 2 tbsp cilantro (coriander)
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the tortillas**

Heat 1 tablespoon of oil in a large skillet over medium heat (160°C/320°F). Add corn tortillas one at a time and fry for 30-45 seconds per side until they begin to crisp but remain pliable. Transfer to paper towels and keep warm.
- 2 Warm the salsa and beans**

Heat 1 cup of salsa in a small saucepan over medium heat until simmering, about 2-3 minutes. In a separate pot, warm refried beans over low heat, stirring occasionally, until heated through, about 3-4 minutes.
- 3 Fry the eggs**

Add remaining 1 tablespoon of oil to the skillet over medium heat. Crack 4 eggs into the pan, leaving space between each. Season with 1 teaspoon salt and 1 teaspoon pepper. Cook for 2-3 minutes until whites are set but yolks remain runny for sunny-side up.
- 4 Assemble the base**

Place 2 warm tortillas on each serving plate. Spread a thin layer of warm refried beans over each tortilla, leaving a small border around the edges.
- 5 Add eggs and sauce**

Carefully transfer one fried egg onto each bean-covered tortilla. Spoon warm salsa generously over and around each egg, allowing it to pool around the edges.
- 6 Garnish and serve**

Sprinkle crumbled queso fresco over each plate. Garnish with fresh avocado slices, chopped cilantro, and lime wedges. Serve immediately while hot.

Tips

Choose the freshest eggs possible for the best flavor and appearance. Farm-fresh eggs with bright orange yolks create the most visually appealing and delicious Huevos Rancheros.

Make your salsa from scratch using ripe tomatoes, white onions, fresh cilantro, and jalapeños. Homemade salsa provides superior flavor control and authentic taste compared to store-bought versions.

Lightly fry corn tortillas in a small amount of oil until they just begin to crisp but remain pliable. This prevents sogginess while maintaining the proper texture for the dish.

Warm all components before assembly—heat the salsa, warm the beans, and keep tortillas in a low oven. Hot components prevent the eggs from cooling too quickly and create a more satisfying eating experience.

Cook eggs to your preference, but traditional preparation calls for runny yolks that mix with the salsa to create a rich, creamy sauce throughout the dish.

Layer refried beans between the tortilla and egg to create a barrier that prevents sogginess while adding protein and authentic Mexican flavor to the dish.

Use crumbled queso fresco or Mexican cotija cheese rather than regular cheddar for authentic flavor. These cheeses provide mild, creamy contrast without overwhelming the other ingredients.

Garnish generously with fresh cilantro, diced avocado, and lime wedges. These fresh elements brighten the rich flavors and provide essential authentic Mexican character to the finished dish.