



Main Dishes

Huevos Rancheros

- 1 tablespoon olive oil
- 4 Large Davidson's Safest Choice™ Pasteurized Shell Eggs
- 2 onions, thinly sliced
- ¼ cup sour cream
- 5 ounces sliced green chilies
- 2 ounces sharp Cheddar cheese, grated
- 1-tomato, seeded and diced
- 2 Salsa
- 2 tablespoons butter
- 2 green onions, chopped

Heat skillet over high heat. Add olive oil and onions.
Sauté the onions until brown and crispy, about 15 minutes.
Drain chilies and add to onions.
Add the tomato and stir until heated through.
Divide onto 2 plates.

Add butter and melt.

Crack eggs and fry in butter. Cover with a lid for 2 minutes to cook the whites. If you prefer the yolks cooked, keep on the heat a little longer, although not necessary for safety reasons. Repeat with other two eggs.

Place fried eggs on each plate over onions. Top with grated Cheddar cheese, salsa, sour cream, and green onions.

Yield: 2 servings

