

## Dutch Oven HUEVOS RANCHEROS with Poach Eggs

Cook time 15-20 minutes

Serves 8

12qt Dutch Oven

Large skillet

### Ingredients

#### Ranchero Sauce:

- 2 tablespoon vegetable oil
- 2 cup chopped white onions
- 1cup chopped red bell pepper
- 1cup chopped green bell pepper
- 2 teaspoon ground cumin
- 1teaspoon salt
- 1/2 teaspoon cayenne
- 2 tablespoon minced jalapeno
- 2 teaspoon minced garlic
- 2 cup chopped canned tomatoes and their juice
- 2 cup chicken stock
- 6 tablespoons chopped cilantro
- 16 large eggs
- 3 cups Pepper Jack

#### Tortillas:

- 4 teaspoons vegetable oil
- 8 large corn tortillas
- 1 cup warm refried beans

## Directions

- To make the Ranchero Sauce, in a 12qt Dutch Oven, heat the 2tbs oil over medium-high heat.
  - Add the onions and bell peppers, and cook, stirring, for 3 to 5 minutes.
  - Add the cumin, salt, cayenne, jalapeno, and garlic, and cook, stirring, for 30 seconds.
  - Add the tomatoes and their juices and cook, stirring, for 2 minutes. Add the stock and simmer about 5 minutes.
  - Make pockets in sauce and add egg to pocket. Cook until whites turn white, about 5 minutes for runny yolk, longer for firmer yolk.
  - Sprinkle with the cheese and cover to finish cooking, about 1 1/2 minutes.
  - Remove from the heat and add the cilantro. Adjust the seasoning, to taste, and cover to keep warm.
- In a large skillet, heat 1/2 teaspoon of vegetable oil over medium-high heat. Add 1 tortilla and cook until warmed through and just starting to brown about 30 seconds. Turn and cook on the second side. Remove, cover to keep warm, and repeat with the remaining oil and tortillas.
- Place 1 warm tortilla on each plate and spread each with 2 tablespoons of warm refried beans. Place 2 eggs on top of each tortilla and top with the warm Ranchero Sauce.
- Serve immediately.