



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Green Chile Huevos Rancheros

4 servings

If you already have favorite recipes for home fries, pinto beans, and eggs, by all means, use them.

Green chile sauce:

1 tablespoon olive oil
¼ medium onion, chopped
1 garlic clove, minced
½ tablespoon flour
½ cup chicken broth
4 ounces green chile, diced
pinch sugar
1 tablespoon chopped tomatoes (or tomato juice or sauce)
salt

In a medium saucepan, heat the oil over medium heat. Add the onion and cook, stirring occasionally, until it's just browned around the edges. Add the garlic and stir constantly for about 30 seconds, until fragrant. Mix in the flour, and continue to stir, for about one minute. Slowly add the broth, still stirring, then the chile, tomatoes, sugar and salt. Bring to a simmer, then adjust the heat to low, cover, and let cook for 10-15 minutes, stirring occasionally. (If your sauce is thinner than you like, remove the lid while it simmers.) Taste and adjust the seasonings, if necessary.

Home fries:

1 tablespoon olive oil
¼ medium onion, thinly sliced
16 ounces Yukon gold potato, diced into ¼ inch cubes
½ teaspoon salt (kosher)

Heat the oil in a nonstick pan over medium heat. (You can use a traditional skillet if you heat it well before adding the oil.) Add the potatoes, onions, and salt, and cover the pan. Cook over medium heat until the potatoes are tender and lightly browned, about 10 minutes, stirring occasionally. Remove the cover and cook until the onions and potatoes are cooked through and nicely browned, another 5-10 minutes. Adjust the seasonings if necessary.

Refried beans:

1 (15 ounce) can pinto beans, drained and rinsed
½ cup chicken broth
1 tablespoon olive oil
¼ medium onion, minced
1 garlic clove, minced
1 teaspoon cumin
¼ teaspoon salt

Heat the oil over medium heat in a medium nonstick saucepan or skillet. Add the onions and cook until the edges start to brown. Meanwhile, using a potato masher, mash the beans until they're mostly broken up. It's fine if there are still some whole beans. (If you prefer your beans completely smooth, puree them in a food processor.) Stir the chicken broth into the beans. Add the garlic and cumin to the onions in the pan, and cook, stirring constantly, until fragrant, about 30 seconds. Add the bean mixture and salt and bring to a simmer. Lower the heat to low to medium-low to maintain a bare simmer, and cook the beans until they're your desired consistency, stirring often. It should only take a few minutes. Adjust the seasonings to taste. If they're ready before everything else, just cover them.

Eggs:

1 teaspoon oil

4 eggs

salt

Heat the oil in a medium nonstick skillet over medium-low heat. Crack each egg into a small dish. Carefully transfer the eggs to the skillet, then sprinkle them with salt. Add 2 tablespoons water and raise the heat to medium-high. Once the water simmers, cover the pan and lower the heat back to medium-low. Cook for about 3-6 minutes for over-medium eggs. Remove the lid and let the water evaporate.

Assembly:

Place a warmed 6-inch flour tortilla on each of four plates. Top each tortilla with one egg, a quarter of the beans, and a quarter of the potatoes. Divide the sauce evenly between each plate. (Alternatively, layer a tortilla, then beans, potatoes, an egg, and the sauce.)