# RANCHO CACACHILAS

## **Huevos Rancheros**

#### **INGREDIENTS**

6 Organic eggs Salt

Pepper

#### **SAUCE**

Olive oil

- 2 Peeled garlic cloves
- 1 White onion
- 2 Green peppers
- 2 Red peppers
- 2 Yellow peppers
- 2 Orange peppers
- 10 Tomatoes
- 1 Bunch of fresh coriander
- 1 Bunch of green onions

### **DIRECTIONS**

- Clean the peppers taking out the seeds and dice in small cubes
- Dice the garlic and onion
- Chop the coriander and green onions
- Heat the pan and pour olive oil, add garlic and onion and cook until golden brown.
- Add the peppers and cook until they are tender.
- Add the tomatoes and cook, stirring often, until they begin to burst and release their juice.
- Add the eggs, one by one, season and cover the pan.
- When the eggs are fully cooked as desired, remove and serve with the chopped green onions and coriander.
- Serve with toast.