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## A huevos rancheros breakfast homage to Ben

By Susie Iventosch



Ben's Huevos Rancheros Photos Susie Iventosch

My husband's cousin Ben (Alameda born and raised) invited us over to brunch one Sunday and he and his wife, Amy, treated us to some absolutely delicious huevos rancheros! It's kind of funny, but I had never made them before, nor had I ever ordered them in a restaurant. I was always more of a chilaquiles girl. But, I was bowled over with how wonderful they were. Fast forward two years, and I've finally gotten around to making them and they are just as great as I remembered.

Ben used La Tortilla Factory white corn and wheat tortillas, which are the perfect blend of corn and wheat. We love the hybrid tortillas too, but straight corn or flour would also be perfectly good if you can't find blended tortillas. He also used a combination of cheddar and asiago cheeses, which was amazing, but I think Cotija or feta would be great as well. We swapped out his raw green onions for cooked onion because we are just not

raw onion people. Instead, we sautéed onions (or shallots) along with diced jalapeno and added these to the black beans. Other than that, this is his recipe and I'm sticking to it!

Huevos Rancheros for Six

(If you have really hungry people, you may want to make two per person, but one is pretty filling!)

### INGREDIENTS

6 corn and wheat tortillas (can also use either corn or flour)

6 eggs

2 tablespoons canola or olive oil

1 medium yellow onion, chopped

1 large or 2 small jalapenos, finely diced (can also use poblano or Anaheim chilies)

1 can whole black beans (14-15 oz.), drained and rinsed

1/2 teaspoon lemon pepper, lime pepper or Tajin

1 cup grated sharp white cheddar cheese

1 cup grated asiago cheese

Garnishes:

3 pitted Kalamata olives, halved

1 cup of your favorite salsa (Ben's salsa of choice is Frontera Double Roasted Tomato Salsa)

1/2 cup sour cream (we use plain nonfat Greek yogurt instead of sour cream for everything, but of course either will work)

1 large or 2 small ripe (but firm) avocados, diced or sliced

2 green onions, chopped

6 sprigs cilantro

### DIRECTIONS

1. Preheat oven to 300 F.

2. Heat oil in a skillet over medium heat and sauté onions and peppers until onions start to look translucent. Add black beans and stir together. (If you are inclined, add some Tajin, lemon pepper, lime pepper, or salt and pepper to the onion-pepper-bean mixture.) Continue to cook until the beans are heated through. Remove from heat.

3. Heat tortillas in a dry skillet until they just start to puff up. Transfer them to a baking sheet, lined with parchment paper.

4. Spoon a layer of the black bean mixture to cover each tortilla.

5. Cook 6 eggs, sunny side up, but not too well done, since you will be cooking the egg again in the oven.

6. Carefully transfer the cooked eggs and lay them over the beans on the tortillas.

7. Sprinkle a generous layer of the mixed grated cheeses over each egg and the beans.

8. Place the baking sheet in the preheated oven and cook for 6-8 minutes, or until the cheese is melted and egg yolks are cooked to desired doneness.

9. Garnish with diced avocado, salsa, sour cream and diced green onions.



Susie can be reached at [suziventosch@gmail.com](mailto:suziventosch@gmail.com). This recipe can be found on our website: [www.lamorindaweekly.com](http://www.lamorindaweekly.com). If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>

Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

[back](#)

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