



## Huevos Rancheros

Meaning eggs cooked rancher-style, huevos rancheros is a classic Mexican breakfast which, at its most basic, consists of fried eggs with a spicy tomato sauce and tortillas. It also often includes a bit of a fry-up that can be as simple or as complex as you like. I love black beans and corn with mine. I skip the tomato sauce in favour of a fresh tomato salsa (pico de gallo) and always add some creamy avocado. If you don't have a gas stove to heat the tortillas on, wrap them in foil and warm them in the oven. My husband, Franz, insists Tequila or mezcal is the perfect match (even at breakfast!) and recommends the floral Derrumbes San Luis Potosi mezcal, whereas I'm going with a glass of Jauma Audrey's Fairygarten, a cab-mac-style chilled red with a slight spritz from the Adelaide Hills (assuming it's a late brunch of course).

Serves 4

### INGREDIENTS

- ¼ cup extra virgin olive oil
- 1 red onion, diced
- 1 cob corn, kernels removed
- Salt flakes, to taste
- 400g canned black beans, drained and rinsed
- 4 green onions, chopped
- 4 eggs
- 4 soft tortillas
- 1 avocado, sliced
- Pico de Gallo, for serving (see Food-Wine-Travel website for recipe)
- Hot sauce, for serving

### METHOD

1. Place most of the oil in a frying pan over medium heat.
2. Add red onion, corn and a good pinch of salt and cook, covered, for 10-15 minutes, stirring occasionally, until onion is coloured.
3. Stir in beans and green onion and cook for another minute or 2, until heated through. Transfer to a bowl and set aside.
4. Add remaining oil to the pan, break in eggs and fry until cooked to your liking.
5. Meanwhile, heat tortillas over an open flame until slightly charred on each side.
6. Place on plates, top with fried eggs and serve bean mixture, avocado, Pico de Gallo and your favourite hot sauce on the side.

*Serve any leftover corn and beans as a vegetarian dish with rice, or alongside steak or chicken.*