

6 servings

Huevos Rancheros

$\frac{1}{4}$ cup oil

$\frac{1}{4}$ cup green chilies

6 corn tortillas

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup chopped onion

6 eggs

1 clove garlic, minced

1 cup shredded

3 lg. tomatoes, ^{peeled, cored,}
1. & chopped

Monterey Jack ch.

Heat oil in skillet. Dip tortillas to soften.
Cook onion & garlic. Add tomatoes, chilies
& salt. Simmer 10 minutes. Place eggs
in tomato mixture - Don't break yolks. Cook
pages. Cover & cook till eggs are desired
doneness. Serve on top of tortillas.
Top w/ shredded cheese.