



Oh man! My man made these fresh, craveworthy huevos rancheros this morning, I COULD not NOT share them. Enjoy, enjoy!

### **Tomatillo-Heirloom Salsa:**

(pulse ingredients in [blender or food processor](#) to desired consistency)

makes at least two servings

### **Ingredients:**

- \*2 Tomatillos, pan roasted
- \*2-3 small green heirloom tomatoes (zebra works)
- \*1 tablespoon white or yellow onion pan roasted, minced
- \*2 tablespoon raw onion, minced
- \*2 garlic cloves chopped
- 1/3 jalapeno, deseeded
- \*2 teaspoons cilantro

## **Rancheros:**

### **Ingredients:**

- \*1 corn tortillas, warmed (or 2 if you want it thicker)
- \*2 pinches of grated cheese (used white cheddar gruyere)
- \*2 over medium eggs with [favorite everyday seasoning](#)

### *Construction:*

Tortilla  
Cheese  
(repeat for 2nd tortilla if applicable)  
Eggs  
Salsa - top amount as desired  
(black beans optional)

Yum!

### ***21DF approved equivalent for 1 serving:***

1/4 green  
1 red  
1 blue  
1 yellow  
(beans are another yellow)

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