



Huevos Rancheros with Salsa Fresca

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 8 Servings**

- 8 ea. Flour Tortilla 6"
- 2 c. Refried Beans
- 1/4 c. Butter
- 16 ea. Eggs, large
- t.t. Salt
- t.t. Black pepper, café
- 1 c. Monterrey Jack cheese, grated
- 2 ea. Avocados
- 4 tsp. Lime juice
- 1 c. Salsa Fresca
- 1/2 c. Sour cream, as garnish
- 8 ea. Cilantro sprigs, as garnish

Preparation Instructions:

1. Preheat the broiler. Heat the tortillas by toasting them one at a time in a dry cast-iron skillet or directly over a gas flame until lightly toasted. Place on a baking sheet; spread each tortilla with 1/2 cup refried beans and cover to keep warm.
2. Working in batches as needed, heat the butter in a large saute pan over medium-high heat until it is very hot but not smoking and the foaming has subsided. Crack the eggs directly into the hot butter and reduce the heat to medium-low or low. Fry the eggs, shaking the pan occasionally to keep the eggs from sticking. Season the eggs with salt and pepper. Fry about 2 minutes for "sunny-side up".
3. Top each prepared tortilla with 2 fried eggs and 2 tablespoons of the grated cheese. Slide the tortillas under the broiler to melt the cheese.
4. Dice the avocados and toss with the lime juice to prevent the avocados from discoloring. Divide the avocados among the tortillas. Top each serving with 2 tablespoons salsa and 2 tablespoons sour cream. Garnish each serving with a sprig of cilantro and serve immediately.

Ingredients		Maines Product Code #	Amount	Cost
Flour Tortilla 6#	San Pablo	093050	8 ea.	\$0.72
Refried Beans	San Pablo	220204	2 c.	\$0.80
Butter	Grassland	000110	1/4 c.	\$0.20
Eggs, Large	Maines	092112	16 ea.	\$1.44
Salt	Katy's Kitchen	340620	t.t.	\$0.03
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.05
Monterey Jack Cheese	Great Lake	014259	1 c.	\$1.20
Avocadoes	Fresh	096081	2 ea.	\$1.60
Lime Juice	Fresh	096208	4 tsp.	\$0.23
Salsa Fresca	Ultrafresh	097866	1 c.	\$1.20
Sour Cream	Crowley	030745	1/2 c.	\$0.24
Cilantro	Markon	097147	8 ea.	\$0.08

Recipe Cost	\$7.79
Portion Cost	\$0.97

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$0.97	\$4.98	16.30%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$0.97	\$5.98	13.96%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$0.97	\$6.98	12.20%