

# One Pan Huevos Rancheros

This rustic one pan dish, usually served for breakfast in Mexico, makes a great vegetarian weeknight dinner. Frozen bell peppers add color and crunch. Top as you please with cheese, avocados, sour cream or extra salsa! **Serves: 4**



★★★★☆  
3 from 1 vote

Prep Time	Cook Time	Total Time
10 mins	15 mins	25 mins

Course: Gluten-Free, One Pan, Vegetarian    Cuisine: Mexican

Servings: 4 Servings    Calories: 432kcal    Author: Jess Smith via Inquiring Chef

## Ingredients

- 1 Tbsp Oil
- 1 small Onion, chopped
- 2 cups chopped Bell Peppers (any color, we use a frozen chopped mix)
- 1 (14 oz) can Black Beans
- 1 cup Salsa, any variety
- 4 Eggs
- 8 small Tortillas, flour or corn (use gluten-free corn if appropriate)
- 1 Tbsp chopped Cilantro

## Optional Toppings:

- Cheese
- Avocado
- Sour Cream
- Salsa

## Instructions

1. Heat a skillet over medium heat. Add oil and when it begins to shimmer, add onion and bell peppers and saute until tender, about **4 minutes** (add a few minutes more if using frozen bell peppers; they will release extra moisture while cooking, so saute until liquid is cooked off).
2. Rinse and drain beans. Add beans and salsa to pan and bring to a low simmer. Simmer until mixture thickens, **4 minutes**.
3. Use a spoon to create four small indentations in the filling. Crack the eggs into the indentations. Cover the skillet with a lid or tightly with a piece of foil. Cook, covered, until the eggs are cooked to your liking (for us, to keep the yolks runny, this was **4 minutes**, but adjust to your liking).
4. Meanwhile, cover tortillas with a dishtowel and heat in the microwave until warm, about **1 minute**. Keep them covered with a dishtowel until ready to serve so that they stay warm.
5. Divide tortillas between plates and spoon Huevos Rancheros onto each serving. Top with cilantro any other toppings you'd like!

**Nutrition**

Serving: 1g | Calories: 432kcal | Protein: 19g | Fat: 13g | Saturated Fat: 3g | Polyunsaturated Fat: 4g | Cholesterol: 212mg | Sodium: 620mg | Fiber: 12g | Sugar: 12g