

# Míele

# Huevos rancheros

By Miele

15 minutes

Preparation time

1 hour 40 minutes

Cooking time

4 serves

Serves

# **INGREDIENTS**

#### Sauce

- 1 tablespoon olive oil
- 1 red onion, finely chopped
- 1 tablespoons tomato paste
- 1 chipotle chilli, finely chopped
- 1 red capsicum, finely diced
- 1 garlic clove, crushed
- 1 tablespoon sweet smoked paprika
- 1 can cherry tomatoes or crushed tomatoes
- 1 bay leaf
- 1 large chorizo, finely diced
- 2 tablespoons coriander, chopped

Salt and pepper to taste

4 Free range eggs

#### **METHOD**

#### Sauce

- 1. Combine oil, onion, chilli, capsicum, garlic, paprika and tomato paste in a deep solid steam tray. Place into the Steam Oven and Steam at 100°C for 30 minutes.
- 2. Remove tray from the Steam Oven and add tinned tomatoes, bay leaf and chorizo. Season to taste with salt and pepper, cover the dish with foil or a lid and return to the Steam Oven and Steam at 100°C for 1 hour.
- 3. Remove the tray from the Steam Oven and remove the lid, check the seasoning and add chopped coriander stirring to mix through.

# **Eggs**

- 1. Lightly grease 4 ramekins or terracotta dishes then place on a perforated steam tray and add spoonfuls of the sauce into each dish. Make a well in the centre of the dish using a spoon.
- 2. Carefully crack an egg into the centre of the well of each dish and cover with baking paper.
- 3. Place ramekins into a solid steam tray and Steam at 100°C for 5-6 minutes, or until desired doneness of egg is reached.

## To serve

1. Remove the ramekins from the Steam Oven. Serve with a sprinkle or paprika and drizzle of olive oil.

### Hints and tips

- Huevos rancheros is a classic Mexican breakfast dish; translates to 'ranch eggs'.
- The cooking time of the eggs may vary with the cookware used and the level of doneness desired.
- Fresh eggs are best for this recipe, no more than a few days old ideally. The older the eggs, the more broken down the whites become and the more they spread out over the sauce.