

Skillet Huevos Rancheros: A One-Pan Brunch That Will Wake You Up

How to Make Skillet Huevos Rancheros: A Flavorful One-Pan Breakfast



TIME
5-7 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 bell pepper (any color), chopped
- 2 cloves garlic, minced
- 1 (15-ounce) can diced tomatoes, undrained
- 1 (4-ounce) can diced green chilies, undrained
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon paprika
- Pinch of cayenne pepper (optional, for extra heat)
- 1/2 cup water or chicken broth
- 4-6 large eggs
- 1/4 cup crumbled cotija cheese (or feta)
- 1/4 cup chopped fresh cilantro, for garnish
- 1 avocado, sliced, for serving
- Corn or flour tortillas, for serving

Swaps and Notes:

Vegetables: Feel free to add other veggies like jalapeños for more heat, or corn and black beans for extra substance.

Cheese: Cotija cheese is traditional and has a great salty flavor, but crumbled feta or even shredded Monterey Jack or cheddar would work well.

Heat: The cayenne pepper is optional, but I highly recommend it for that signature kick. You can adjust the amount to your liking.

Cilantro: If you're not a fan of cilantro, you can use fresh parsley or just omit it.

Tortillas: Serve with warm corn or flour tortillas for scooping up all that delicious sauce and egg.

Step-by-Step Instructions:

Tips for Success:

Don't Overcook the Sauce: The sauce should be simmering, not boiling. This will prevent it from reducing too much and becoming dry.

Cover the Skillet: Covering the skillet is key to cooking the eggs evenly. It traps the heat and steams the tops of the eggs, ensuring the whites are cooked without overcooking the yolks.

Warm the Tortillas: Don't forget to warm your tortillas! A quick toast in a dry skillet or a few seconds in the microwave makes a huge difference in texture and flavor.

Serving Suggestions and Pairings:

Nutritional Information (per serving, estimated):

Calories: 250-300 kcal

Protein: 15-20g

Carbohydrates: 20-25g

Fat: 10-15g

Storage and Leftover Tips:

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DIRECTIONS

1. Hey everyone, : Jason Griffith here. When the weekend rolls around, I'm always looking for a way to make breakfast feel a little more special. That's where Skillet Huevos Rancheros comes in. This isn't your average scrambled egg breakfast. It's a vibrant, savory, and incredibly satisfying dish that feels both comforting and exciting. The name, which translates to "ranch-style eggs," hints at its rustic, hearty origins. I love how all the flavors-the rich tomato sauce, the spicy kick, the creamy eggs-come together in a single skillet. It makes for a stunning presentation and a truly memorable meal.
2. **Why I Love This Recipe:** This recipe is a game-changer for brunch. It takes everything you love about a classic Mexican-inspired meal and transforms it into a breakfast you'll crave. The best part is that it's all made in one pan. Seriously, one skillet does all the work, from sautéing the veggies to cooking the eggs. This means less cleanup and more time enjoying your food. The combination of the zesty tomato sauce with the perfectly cooked eggs is a match made in heaven. It's hearty enough to keep you full all morning but feels light and fresh at the same time.
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22. Cilantro: If you're not a fan of cilantro, you can use fresh parsley or just omit it.
23. Tortillas: Serve with warm corn or flour tortillas for scooping up all that delicious sauce and egg.
24. Step-by-Step Instructions: Step 1: Sauté the Base Heat the olive oil in a large oven-safe skillet over medium heat. Add the chopped onion and bell pepper and cook for 5-7 minutes, until they start to soften. Add the minced garlic and cook for another minute until fragrant.
25. Step 2: Build the Sauce Stir in the diced tomatoes (with their juices), green chilies, chili powder, cumin, paprika, and cayenne pepper (if using). Add the water or chicken broth and bring the mixture to a simmer. Reduce the heat and let the sauce cook for about 10 minutes, allowing the flavors to meld and the sauce to thicken slightly.

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