



HUEVOS RANCHEROS MINI TACOS

POSADA®

Crispy **Mini Chicken Tacos** topped with a sunny side up egg, queso fresco, diced avocado and fresh tomato salsa made with onion, jalapeño pepper, lime juice and spices, garnished with chopped cilantro. Yield: 2 Servings

Huevos Rancheros Mini Taco Ingredients:

12 Each	Mini Chicken Tacos [#0251020], Prepared According to Package Directions
1 Each	Sunny Side Up Egg, Prepared
2 Tbsp.	Queso Fresco, Crumbled
¼ Cup	Avocado, Diced
Garnish	Cilantro, Chopped

Tomato Salsa Ingredients:

2 Each	Tomatoes
1 Each	Jalapeño Pepper, Seeded & Diced
2 tsp.	Sugar, Granulated
½ tsp.	Garlic, Minced
3 Tbsp.	Lime Juice
½ tsp.	Cumin, Ground
To Taste	Salt & Black Pepper

Directions:

1. Bring 1 quart of water to a boil in a small saucepot.
2. Cut a large cross in the bottom of the tomato skin, then blanch for a minute, or until the skin is peeling back.
3. Once the tomatoes have cooled, peel the skin off and small dice them.
4. Add the tomatoes, jalapeño pepper, sugar, garlic, lime juice, cumin, salt and black pepper to a small saucepot and bring it to a simmer.
5. Simmer it for 15-20 minutes, or until reduced to desired consistency, then allow it to cool to room temperature to make the tomato salsa.
6. Blend the tomato salsa with a blender or an immersion blender until relatively smooth.
7. Place the **Mini Chicken Tacos** onto a serving dish and top with the tomato salsa, sunny side up eggs, queso fresco and avocado.
8. Garnish with cilantro.

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