Matador’s Huevos Toreados



Ingredients:

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| Phil’s Fresh Large Organic Free Range Eggs | 4 |
| Canola oil | 1 tsp |
| Finely chopped onion | ¼ cup |
| Small garlic clove, minced | 1 |
| Ground cumin | 1 tsp |
| Dried oregano | 1 tsp |
| Salt | ¼ tsp |
| Tomato paste | 1 tbsp |
| Roasted, diced green jalapeno chili pepper | 1 tbsp |
| Can diced tomatoes, undrained | 1 can (14 oz) |
| Small corn tortillas, 6 inch | 4 |
| Butter | 2 tsp |
| Salt and pepper | To taste |
| Crumbled feta cheese | ¼ cup |
| Coarsely chopped fresh cilantro | ¼ cup |
| Lime wedges | 4 |

Directions:

1. Heat oil in large nonstick skillet over medium-high heat. Cook onion and garlic for 3-5 minutes, stirring often, or until softened. Stir in cumin, oregano, salt, tomato paste and jalapeno chili pepper for 1 minute or until combined. Add tomatoes with juice; reduce heat to medium-low and simmer for 2-3 minutes or until slightly thickened. Remove skillet from heat and cover to keep warm
2. Bake tortillas in single layer on large baking sheet in preheated 400F oven for 7-10 minutes or until crispy
3. For sunny-side up, over easy or over hard eggs: Heat butter in large nonstick skillet over medium high heat until just melted. Break eggs and slip into skillet 1 at a time. Immediately reduce heat to low.
4. Cook eggs for about 5 minutes or until whites are completely set and yolks begin to thicken but are not hard. Serve as is or flip eggs over carefully and cook to desired doneness. Sprinkle eggs lightly with salt and pepper.
5. Spoon warm sauce evenly over tortillas on four plates. Top each tortilla with fried egg and sprinkle with feta and cilantro. Serve immediately with lime wedges.