

## Ranchero Omelet Breakfast Taco

<b><u>Ingredients</u></b>	<b><u>Amounts</u></b>
Water, boiling	1 quart
Tomatoes, whole cored	½ pound
Jalapenos, whole stemmed	2 each
Yellow Onion, diced	6 oz
Eggs, whole	3 each
Monterrey Jack Cheese, Shredded	4 oz
Salt	To Taste
Olive Oil	3 Tbsp
Flour Tortillas, warmed	6 each
Cilantro, chopped	Half Bunch

### Procedure:

1. Bring the quart of water to a rolling boil.
2. Add the tomatoes and jalapenos and boil for 20 minutes.
3. Strain tomatoes and jalapenos reserving 1 pint of the water.
4. Place tomatoes and jalapenos in a blender with a pinch of salt and blend until a slightly chunky consistency is achieved, adding the reserved water as needed to thin it out.
5. Salt to taste, add the chopped onions and keep warm.
6. Heat the oil in a medium sauté pan.
7. Whip the eggs with a pinch of salt and add to the hot oil.
8. Cook for 1-2 minutes, flip the omelet and add the cheese and continue to cook until cheese is melted.
9. Assemble the tacos, top with the warm tomato salsa, garnish with cilantro and serve.

Yields: 6 Tacos