

4g ⌚ 20 m | Easy

Keto huevos rancheros with cheese 'tortillas'

If there's a more satisfying way to start the weekend than with Mexican Huevos rancheros, we have yet to find it.

Two eggs, sunny-side up, resting on a cheese tortilla and drizzled with spicy salsa. Add a few rays of sunshine and a soul-soothing morning playlist, and the weekend is yours!



2 Servings

Instructions

Ingredients

Cheese tortillas

4 oz. (1 cup) shredded mozzarella cheese

Eggs

1 tsp butter

4 large eggs

¼ cup salsa

1 tbsp fresh cilantro, chopped (optional)

Cheese tortilla

- 1 Heat a large non-stick skillet over medium-high heat. Divide the mozzarella cheese (2 oz. per serving) into equal parts. Shape each serving of cheese into a circle in the pan.
- 2 Leave for 2-3 minutes or until golden underneath and bubbly on top.
- 3 Remove the pan from the heat and leave the tortillas in it to keep warm.

Huevos rancheros

- 4 Heat another non-stick skillet over medium heat. Add butter to the pan, and fry the eggs sunny-side up until done to your liking.
- 5 To serve, place a cheese tortilla on each plate. Place two fried eggs per serving on top, spoon over the salsa, and garnish with cilantro.

Tip

Look for a salsa low in carbs, ideally with less than 3 grams of net carbs per serving. Alternatively, make your own — try our Quick salsa.

