

## GUASTELLO'S VILLAGE MARKET

# Texas-Style Migas with Ranchero Sauce

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Serves: 4

### Ingredients:

#### Ranchero Sauce:

1 tbl. canola oil  
1 small yellow onion, chopped  
½ jalapeno chile, seeded and minced  
2 cloves garlic, minced  
1 can (14.5 oz.) diced tomatoes, undrained  
½ cup canned tomato sauce  
1 tsp. chili powder  
1 canned chipotle pepper in adobo, chopped, plus ½ tsp. adobo sauce  
Kosher salt and freshly ground black pepper

#### Migas

10 large eggs  
Kosher salt and freshly ground black pepper  
2 tbl. canola oil  
2 cups Pico de Gallo (recipe below)  
1 ½ cups coarsely broken tortilla chips  
½ cup each of shredded sharp Cheddar cheese, and shredded Monterey Jack cheese

To make the Ranchero Sauce: In a saucepan, heat the oil over medium heat. Add the onion, chile, and garlic and cook, stirring occasionally, until softened, about 5 minutes. Transfer to a blender. Add the tomatoes and their juices, the tomato sauce, chili powder, and chipotle pepper and sauce, and puree. Return to the saucepan and bring to a boil over high heat. Reduce heat to medium-low, and cook, stirring frequently, until reduced to about 2 cups, about 30 minutes. Season with salt and pepper. Cover and keep the sauce warm over very low heat.

To make the migas, in a large bowl, whisk together the eggs, ½ tsp. salt, and ¼ tsp. pepper. In a frying pan, preferably nonstick, heat the oil over medium-high heat. Add half of the Pico de Gallo and cook until the onion softens, about 1 minute. Add the egg mixture to the pan and cook until the eggs begin to set, about 20 seconds. Stir with a heatproof spatula or wooden spoon, scraping up the eggs on the bottom and sides of the pan and folding them toward the center. Repeat until the eggs are just beginning to form moist curds, about 1 minute. Add the tortilla chips and stir to distribute throughout the eggs. Cook, stirring occasionally, until the eggs are barely cooked into moist curds, about 1 minute more. Remove the pan from the heat and let the eggs stand in the pan to allow the residual heat to finish cooking them, about 1 minute.

In a bowl, combine the cheeses. Divide the migas among 4 plates. Top each serving with a few tablespoons of the ranchero sauce and ¼ cup of the cheese. Serve at once with the remaining ranchero sauce and pico de gallo on the side.

#### Pico de Gallo

2 large ripe tomatoes, seeded and diced  
½ cup finely chopped white or yellow onion  
3 tbl. minced fresh cilantro  
1 tbl. fresh lime juice  
½ jalapeno chile, seeded and minced, or more to taste  
Kosher salt

In a nonreactive bowl, combine all the ingredients. Season with salt. Cover and let stand at room temperature for at least 30 minutes or up to 3 hours.

*Credit: Williams-Sonoma*