

# Huevos in the Hole

Pioneer Woman, 7/2012



3 whole corn tortillas, 5" diameter  
1 tablespoon butter, divided in 3 pieces  
1 tablespoon vegetable oil  
1 whole egg  
salt and pepper to taste, to taste  
fresh salsa, light sour cream, chopped cilantro  
and avocado slices for garnish  
freshly grated Monterey Jack cheese, if  
desired (my addition)

*Serving Ideas: If you don't mind the extra  
calories, I think adding a little mound of  
Monterey Jack cheese on top of the egg (after  
you've turned over the stack) would be  
especially delicious.*

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 1

*The calorie count is higher than it should be - because you cut out the center of each tortilla, you're only eating about 2/3 of a tortilla with each one.*

1. Stack the three tortillas on top of one another and use a circular cutter to cut a 3-inch circle out of the middle. It needs to be 3" otherwise a large egg will overflow the hole. Save center circles for another use (nachos or mini tacos, anyone?)
2. Heat a griddle or skillet over medium heat and add oil and melt one chunk of butter. Place the tortillas, still stacked, in the skillet so that the tortilla on the bottom soaks up some of the butter. Allow to sizzle some over medium-high heat for about a minute. With a wide spatula, lift tortilla stack and turn it over. Allow it to cook for about 2 minutes until the tortilla has gotten just a little crispy.
3. Put a little butter in the center hole, then carefully crack in the egg. Sprinkle with salt and pepper and let it cook for 1 1/2 to 2 minutes.
4. Move the tortilla/egg away from the cooking area for a second, then melt on the rest of the butter. Carefully flip the tortilla/egg to the other side so that the tortilla on that side will soak up some of the butter. Sprinkle on the grated cheese, if using. Continue cooking until egg is cooked the way you like it and the cheese is melted.
5. Serve with salsa, sour cream, avocado and cilantro.

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Per Serving (excluding unknown items): 463 Calories; 32g Fat (61.0% calories from fat); 11g Protein; 35g Carbohydrate; 4g Dietary Fiber; 243mg Cholesterol; 308mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 5 1/2 Fat.