

Slow-Cooker Layered Huevos Rancheros

- Prep Time 35 min
- Total Time 2 hr 35 min
- Servings 8

- 16 eggs
- 1 cup half-and-half or milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 tablespoons butter or margarine
- 1 can (10 3/4 oz) condensed Fiesta nacho cheese soup
- 2 tablespoons chopped fresh chives
- 2/3 cup Old El Paso™ Thick 'n Chunky salsa
- 4 soft corn tortillas (6 inch), cut into 3/4-inch strips
- 1 cup pinto beans (from 15-oz can), drained, rinsed
- 1 cup shredded sharp Cheddar cheese (4 oz)
- 1/2 cup sour cream
- 4 medium green onions, sliced (1/4 cup)



1. In large bowl, beat eggs with whisk. Add half-and-half, salt and pepper; beat well. In 12-inch nonstick skillet, melt butter over medium heat. Add egg mixture; cook about 7 minutes, scraping cooked eggs up from bottom of skillet occasionally, until mixture is firm but still moist. Stir in soup and chives.
2. Spray 3- to 4-quart slow cooker with cooking spray. Spread 1/3 cup of the salsa in bottom of slow cooker. Carefully place half of the tortilla strips on salsa to within 1/2 inch of edge of slow cooker. Top with 1/2 cup of the beans, 3 cups of the egg mixture and 1/2 cup of the cheese. Layer with remaining salsa, tortilla strips, beans and egg mixture.
3. Cover; cook on High heat setting 2 hours. Sprinkle with remaining 1/2 cup cheese. Cover; let stand until cheese is melted. Serve with sour cream and onions.