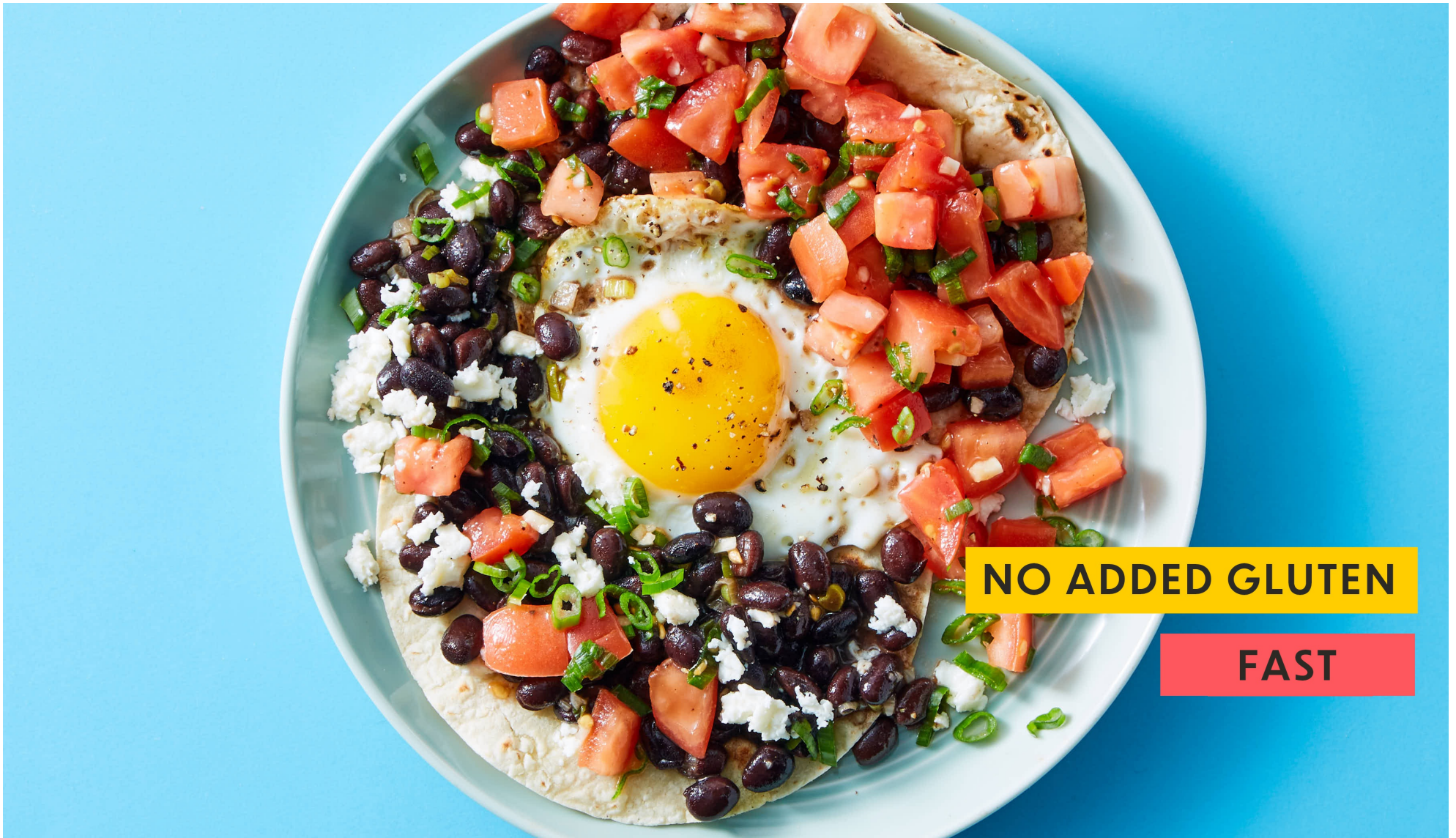




# DINNERLY



**NO ADDED GLUTEN**

**FAST**

## **Black Bean Huevos Rancheros** with Salsa & Queso Blanco

 ca. 20min  2 Servings

We could wax on and on about how great it is to eat breakfast for dinner, but the thing is...we don't really have to because this delectable plate of huevos rancheros loaded with fresh pico de gallo, black beans, and queso blanco is doing a pretty good job of selling itself. We've got you covered!

#### WHAT WE SEND

- canned black beans
- Tam-pico de gallo
- plum tomatoes
- scallions
- garlic

#### WHAT YOU NEED

- 2 large eggs
- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

#### TOOLS

- large nonstick skillet

#### ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 670.0kcal, Fat 24.0g, Proteins 33.0g, Carbs 82.0g



#### 1. Prep ingredients

Chop **tomatoes** into ½-inch pieces. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Peel and finely chop **2 teaspoons garlic**. Crumble **queso blanco**. Brush **tortillas** on both sides with **oil**.



#### 2. Make salsa

In a medium bowl, mix **tomatoes**, ½ **teaspoon of the chopped garlic**, **2 tablespoons of the scallion dark greens**, and **1 teaspoon each vinegar and oil**; season to taste with **salt and pepper**.



#### 3. Cook beans

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallion whites and light greens, remaining chopped garlic**, and **¾ teaspoon Tam-pico de Gallo spice blend**; cook until softened, 1–2 minutes. Add **beans and their liquid**; simmer until thickened, 2–3 minutes. Season to taste with **salt and pepper**. Transfer to a bowl; cover to keep warm.



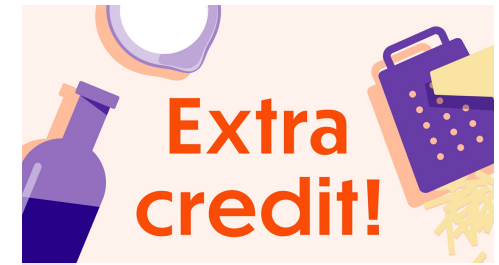
#### 4. Cook tortillas

Rinse and dry skillet. Heat same skillet over medium-high. Arrange **tortillas** in an even layer in the skillet (it's ok if tortillas overlap a bit and go up the sides of skillet) and cook until tortillas get slightly crisp and pockets of air bubbles form, 1–2 minutes per side. Transfer to plates.



#### 5. Cook eggs & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Crack **2 large eggs** into the skillet. Season with **salt and pepper**. Cook until edges are crispy and whites are just set, 1–2 minutes. Cover and cook until yolks are just set, but still runny, 1 minute. Serve **tortillas** topped with **beans and eggs**. Top with **salsa, queso blanco**, and **remaining scallions**. Enjoy!



#### 6. Guac and roll!

Go ahead, you know you want to.