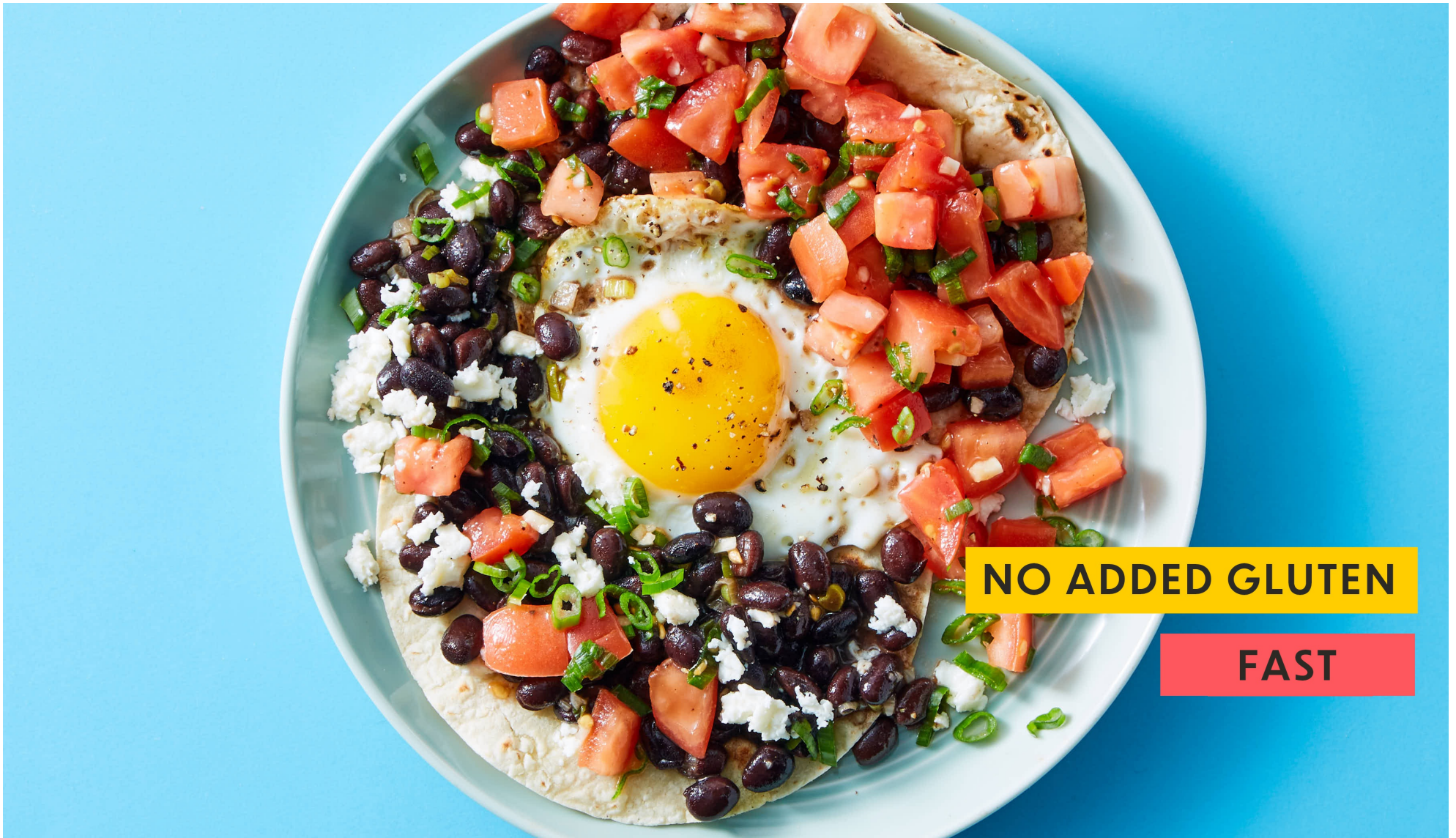




DINNERLY



NO ADDED GLUTEN

FAST

Black Bean Huevos Rancheros with Salsa & Queso Blanco

 ca. 20min  4 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

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

WHAT YOU NEED

- 4 large eggs
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

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 640.0kcal, Fat 21.0g, 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 **1 tablespoon garlic**. Crumble **queso blanco**. Brush **tortillas** on both sides with **oil**.



2. Make salsa

In a medium bowl, mix **tomatoes**, **1 teaspoon of the chopped garlic**, **2 tablespoons of the scallion dark greens**, and **2 teaspoons 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 **1½ teaspoons Tam-pico de Gallo spice blend**; cook until softened, 1–2 minutes. Add **beans and their liquid**; simmer until thickened, about 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. Working in batches, 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 **1½ tablespoons oil** in same skillet over medium-high. Crack **4 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, salsa, queso blanco and remaining scallions**. Enjoy!



6. Guac and roll!

Go ahead, you know you want to.