

# DINNERLY



## Black Bean Huevos Rancheros with Salsa & Feta



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

- 2 plum tomatoes
- 1 bunch scallions
- 2 oz feta <sup>2</sup>
- 6 (6-inch) corn tortillas
- 1 lime
- ¼ oz Tex-Mex spice blend
- 15 oz can black beans

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>

## TOOLS

- large nonstick skillet

## ALLERGENS

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 740kcal, Fat 31g, Carbs 90g, Protein 32g



### 1. Prep ingredients

Chop **tomatoes** into ½-inch pieces. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**.

Crumble **feta**.

Brush **tortillas** on both sides with **oil**.



### 2. Make salsa

In a medium bowl, mix **tomatoes**, **2 tablespoons of the scallion dark greens**, **½ teaspoon of the chopped garlic**, a squeeze of **lime juice**, and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



### 3. Cook beans

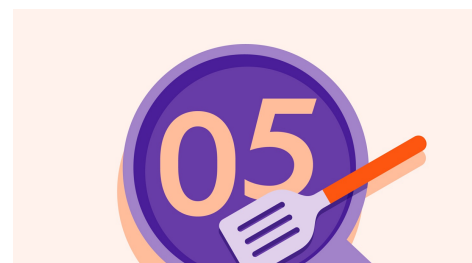
Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **Tex-Mex spice blend**, **scallion whites** and **light greens**, and **remaining chopped garlic**; cook until softened, 1–2 minutes.

Add **beans and their liquid**; simmer until thickened, 2–3 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Rinse and dry skillet.



### 4. Cook tortillas

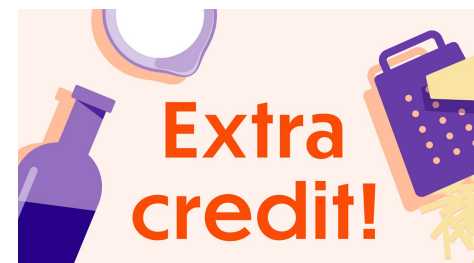
Heat same skillet over medium-high. Arrange **tortillas** in an even layer in skillet (it's ok if they overlap a bit and go up sides of skillet). Cook until slightly crisp and air bubbles form, 1–2 minutes per side. Transfer to plates.



### 5. Cook eggs & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Crack in **2 large eggs**. 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**, **feta**, and **remaining scallion dark greens**. Enjoy!



### 6. Guac and roll!

Go ahead, you know you want to.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**