

DINNERLY



Chicken Sausage Huevos Rancheros Pizza

with Lime Crema & Cilantro



20-30min



2 Servings

How do you make the best savory breakfast food even better? Put it on a pizza, obvy. We layer saucy chicken sausage and shredded cheese on top of crispy tortillas, then crack an egg in the middle and let it all bake together. Drizzle lime crema on top, sprinkle with cilantro, and have a very good morning. We've got you covered!

WHAT WE SEND

- 1 lime
- 1 oz sour cream ⁷
- 2 (10-inch) flour tortillas ^{1,6}
- ½ lb uncased Italian chicken sausage
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 2 large eggs ³

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 34g, Carbs 36g, Protein 45g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Zest **half of the lime** into a small bowl. Add **sour cream** and **1 tablespoon water**; mix to combine. Season to taste with **salt** and **pepper**.

Cut lime into wedges.



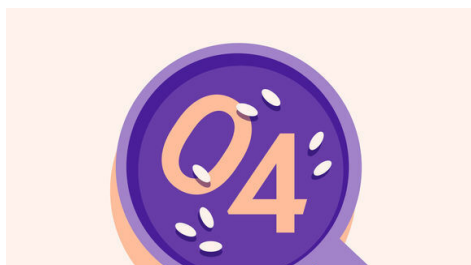
2. Par-bake tortillas

Lightly brush **tortillas** with **oil** and place on a rimmed baking sheet (it's okay if they overlap slightly). Bake on center oven rack until lightly browned and puffed, 7–10 minutes.



3. Cook sausage

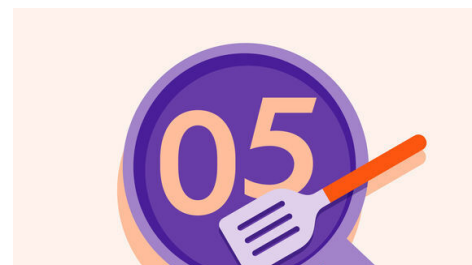
Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **chicken sausage** and cook, breaking up into smaller pieces, until browned, 5–7 minutes. Add **2 tablespoons water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Add **salsa** and **a squeeze of lime** (about ½ teaspoon); stir until combined. Season to taste with **salt** and **pepper**.



4. Bake pizza

Flip **tortillas** and evenly divide **sausage mixture** between them; spread into an even layer, leaving a 2-inch hole in the center. Crack **1 large egg** into the center of each hole. Sprinkle **cheese** over top.

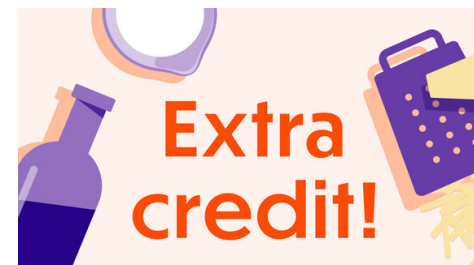
Bake on center oven rack until eggs are set and cheese is melted, 8–10 minutes.



5. Finish & serve

Pick **cilantro leaves** from stems and coarsely chop, discarding stems.

Serve **huevos rancheros pizza** with **lime crema** and **cilantro** over top and with **remaining limes wedges** alongside. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!