



## Chorizo & Egg Chilaquiles

with Black Beans & Guacamole



40min



2 Servings

Breakfast for dinner, dinner for breakfast, chilaquiles anytime of day—especially for brunch! This bake features crisp homemade tortilla chips, chorizo sausage, and black beans coated in a red chile sauce with eggs nestled into the savory mix. After baking, the egg whites set, but the yolks create a runny rich sauce. A dollop of sour cream and guacamole takes it over the top—anything goes at brunch! (2p serves 4; 4p serves 8)

## What we send

- 12 (6-inch) corn tortillas
- 2 scallions
- 15 oz can black beans
- ½ lb pkg chorizo sausage
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ¼ oz fresh cilantro
- 2 oz guacamole
- 2 (1 oz) sour cream <sup>7</sup>
- 2 (4 oz) red enchilada sauce

## What you need

- olive oil
- kosher salt & ground pepper
- 4 large eggs <sup>3</sup>

## Tools

- rimmed baking sheet
- medium skillet
- medium (1½ qt) baking dish

## Allergens

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

## Nutrition per serving

Calories 560kcal, Fat 24g, Carbs 56g, Protein 30g



### 1. Bake tortilla chips

Preheat oven to 425°F with a rack in the upper third. Stack **tortillas**, then cut into 4 wedges.

On a rimmed baking sheet, toss tortillas with **1 tablespoon oil** and **a pinch each of salt and pepper**. Bake on upper oven rack until golden brown and crisp, stirring halfway through, 10-15 minutes (watch closely as ovens vary).



### 4. Assemble chilaquiles

Lightly **oil** a medium baking dish. Spread **half of the tortilla chips** on the bottom of prepared baking dish in an even layer. Top with **½ cup enchilada sauce**, then **half each of the chorizo, beans, and cheddar**.

Repeat with remaining chips, enchilada sauce, chorizo, beans, and cheese. Bake on upper oven rack until cheese is melted and tortillas are softened, about 10 minutes.



### 2. Prep ingredients

Trim **scallions**, then thinly slice. Drain and rinse **black beans**.



### 5. Add eggs

Remove **chilaquiles** from oven, carefully make 4 wells in the top. Crack **4 large eggs** into the wells, and season **eggs** with **salt** and **pepper**.

Return to upper oven rack and bake until top is golden brown and **egg whites** are just set but **yolks** are still runny, about 10 minutes more (watch closely). (Eggs will continue cooking out of oven.)



### 3. Cook chorizo

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chorizo** and cook, breaking up large pieces with a spoon, until well browned and cooked through, 3-5 minutes.

Add **⅔ of the scallions** and cook, stirring, until fragrant, about 1 minute more.



### 6. Finish & serve

Coarsely chop **cilantro leaves and stems**.

Serve **breakfast chilaquiles** topped with **guacamole, cilantro, sour cream, and remaining scallions**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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