



Spread the Cheer! Chorizo & Egg Chilaquiles

with Black Beans & Guacamole



40min



2 Servings

Spread some holiday cheer with an easy egg chilaquiles brunch bake that will have everyone at the table celebrating. It's savory goodness at its best, packed with rich chorizo sausage that offers a smoky, warm flavor that pairs perfectly with hearty black beans and creamy guacamole. It packs all the cozy-weather feels into one Tex-Mex inspired dish. (2-p plan serves 4; 4-p plan serves 8.)

What we send

- 12 (6-inch) corn tortillas
- 1 bunch scallions
- 1 can black beans
- 2 oz cheddar⁷
- ½ lb chorizo sausage
- 8 oz red taco sauce
- ¼ oz fresh cilantro
- 4 oz guacamole
- 2 pkts sour cream⁷

What you need

- olive oil
- kosher salt & ground pepper
- 4 large eggs³

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 580kcal, Fat 25g, Carbs 57g, Proteins 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 taco sauce**, then **half each of the chorizo, beans, and cheese**. Repeat with remaining chips, taco 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 **scallion**, then thinly slice. Drain and rinse **black beans**. Coarsely chop or grate **cheddar**, if necessary.



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 eggs 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 **¾ 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!