



## Black Bean Huevos Rancheros

with Pico de Gallo & Homemade Chips



20-30min



2 Servings

We love ingredients that don't just taste good but are also good for you too! Hearty black beans have a mild flavor and a creamy texture. But, these small legumes are also a powerhouse ingredient packing some serious protein, fiber, and are high in vitamins and minerals like folate and magnesium.



## What we send

- canned black beans
- plum tomatoes
- (6-inch) corn tortillas
- queso blanco <sup>7</sup>
- fresh cilantro
- shallot
- Tam-pico de gallo
- ear of corn
- lime

## What you need

- kosher salt & ground pepper

## Tools

- nonstick skillet
- rimmed baking sheet

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

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

## Nutrition per serving

Calories 640kcal, Fat 62g, Carbs 80g, Proteins 27g



### 1. Bake tortilla chips

Preheat oven to 425°F with a rack in the upper third. Stack **tortillas**, then cut into 8 wedges. On a rimmed baking sheet, toss **tortillas** with **1 tablespoon oil** and **a pinch each salt and pepper**. Bake in the upper third of oven until golden-brown and crisp, stirring halfway through, 8-10 minutes (watch closely as ovens vary).



### 2. Prep ingredients

Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges. Cut **tomatoes** into ½-inch pieces. Peel and finely chop **shallot**. Shuck **corn**, removing any strings, and cut kernels from cob. Reserve **a few whole cilantro leaves** for serving; roughly chop remaining cilantro leaves and tender stems together.



### 3. Make pico de gallo

Heat **1 tablespoon oil** in a medium nonstick skillet over high until very hot. Add **corn**; cook without stirring until lightly charred on one side, 1-2 minutes. Stir and cook, about 1 minute more. Transfer to a medium bowl. Stir in **tomatoes, 1 teaspoon of the lime juice, 1 tablespoon of the shallots, and half of the chopped cilantro**. Season with **salt and pepper**.



### 4. Cook beans

Add **1 tablespoon oil, remaining shallots, and 1 teaspoon of the Tam-pico de gallo spice blend** to same skillet; cook over medium-high heat until softened, stirring, 1-2 minutes. Add **beans and their liquid**. Simmer until beans are thickened but still saucy, about 3 minutes. Stir in **remaining lime juice and chopped cilantro**. Season to taste with **salt and pepper**.



### 5. Fry eggs

Transfer **beans** to a bowl and cover to keep warm. Rinse and dry skillet. Heat **1 tablespoon oil** in same skillet over medium-high. Crack **2 large eggs** into the skillet; season with **salt and pepper**. Cook until the edges are light brown and crispy and the whites are just set, 1-2 minutes. Cover and cook until yolks are just set but still runny, about 1 minute.



### 6. Assemble & serve

Serve **beans** topped with **fried eggs, pico de gallo, crumbled queso blanco, and reserved whole cilantro leaves**. Serve **black bean huevos rancheros** with **chips** alongside. Enjoy!