

MARLEY SPOON



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 good for you, too! Take black beans, as an example. With a mild flavor and creamy texture, the legumes also pack some serious protein, fiber, and nutrient content. They are especially high in vitamins and minerals like folate and magnesium. Here, they help make huevos rancheros—a breakfast favorite—hearty enough for the dinner table.

What we send

- 4 (6-inch) corn tortillas
- 1 lime
- 2 plum tomatoes
- 1 shallot
- 2½ oz corn
- ¼ oz fresh cilantro
- Tam-pico de gallo spice blend (use 1 tsp)
- 1 can black beans
- 2 (¾ oz) pieces sharp cheddar ⁷

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- large eggs ³

Tools

- rimmed baking sheet
- medium nonstick skillet
- box grater

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 44g, Carbs 75g, Protein 28g



1. Bake tortilla chips

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



4. Cook beans

Add **1 tablespoon oil**, **remaining shallots**, and **1 teaspoon of the Tam-pico de gallo spice blend** to same skillet; cook, stirring, over medium-high heat until softened, 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**.



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**. Reserve a few whole **cilantro leaves** for serving; coarsely chop remaining cilantro leaves and stems together.



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.



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**.



6. Assemble & serve

Coarsely grate or chop **all of the cheese**. Serve **beans** topped with **fried eggs**, **pico de gallo**, **cheese**, and **reserved whole cilantro leaves**. Serve **black bean huevos rancheros** with **chips** alongside. Enjoy!