



Chorizo Huevos Rancheros

with Chipotle Black Beans, Cheese and Lime

Breakfast 25-30 Minutes • **Medium Spice** • 4 of your 5 a day

10A

Find all your unchilled Market items in bag A.



Diced Chorizo



Black Beans



Chipotle Paste



Tomato Puree



Finely Chopped Tomatoes with Onion and Garlic



Lime



Chives



Plain Taco Tortillas



Greek Style Salad Cheese

Pantry Items

Oil, Salt, Pepper, Olive Oil, Eggs

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Frying pan, sieve, bowl, fine grater and baking tray.

Ingredients

Ingredients	Quantity
Diced Chorizo**	90g
Black Beans	1 carton
Chipotle Paste	20g
Tomato Puree	30g
Finely Chopped Tomatoes with Onion and Garlic	1 carton
Lime**	1
Chives**	1 bunch
Plain Taco Tortillas 13	4
Greek Style Salad Cheese** 7	50g

Pantry	Quantity
Water for the Beans*	100 ml
Egg*	4

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	680g 3442/823	100g 506/121
Fat (g)	37.2	5.5
Sat. Fat (g)	14.2	2.1
Carbohydrate (g)	71.0	10.4
Sugars (g)	18.1	2.7
Protein (g)	47.8	7.0
Salt (g)	7.00	1.03

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Hello Chorizo

Preheat your oven to 220°C/200°C fan/gas mark 7.

Heat a large frying pan on medium-high heat (no oil). Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.

Meanwhile, drain and rinse the **black beans** in a sieve. Pop **half** the **beans** into a bowl and roughly mash with the back of a fork or a potato masher.

Once browned, transfer **half** the **chorizo** to another bowl and set aside. Cover to keep warm. Keep the remaining **chorizo** in the pan for the next step.



Bake the Tortillas

When the beans have 6 mins left, lay **4 tortillas** onto a large baking tray in a single layer and rub each with a little **oil**. **TIP: Keep the remaining tortillas for another recipe.**

Season with **salt** and bake on the top shelf of the oven until golden and crispy, 4-6 mins. **TIP: Keep an eye on them to make sure they don't brown too much.**



Bring on the Beans

Stir the **chipotle paste** (add less if you'd prefer things milder) and **tomato puree** into your pan of **chorizo** and cook, stirring, for 1 min.

Add the **chopped tomatoes** and **water for the beans** (see pantry for amount) to the pan. Season with **salt**, **pepper** and a **pinch of sugar**.

Stir in the **black beans** (whole and mashed), then lower the heat and simmer until thickened, 8-10 mins. Stir occasionally.



Get Cracking

While the **tortillas** bake, heat a drizzle of **olive oil** in a large frying pan on medium-high heat.

Once hot, crack in each **egg** (see pantry for amount) and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed. **IMPORTANT: Ensure egg whites are fully cooked.**



Finish the Prep

While the **beans** simmer, zest and cut the **lime** into **wedges**.

Roughly chop the **chives** (use scissors if easier).



Serve your Huevos Rancheros

Lay **2 crispy tortillas** each on 2 plates.

Top evenly with the **chorizo bean mixture** and **1 fried egg** per **tortilla**, then crumble over the **Greek style salad cheese**.

Sprinkle over the **chives**, **lime zest** and the remaining **chorizo** to finish. Serve with the **lime wedges** for squeezing over.

Enjoy!