

Huevos Rancheros

Serves 4



INGREDIENTS

- 1 red onion, chopped
- 1 400g tin chopped tomatoes
- 1/2 red and yellow pepper, chopped into large chunks
- 2 cloves garlic, minced
- 2 tsp ground cumin
- 150g chorizo
- 1 tsp paprika
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 2 tsp chipotle paste or (1 tsp chilli flakes & 1 tsp smoked paprika)
- 1 400g tin kidney beans
- 4 large tortilla wraps
- 2 avocados
- 1 lime, cut into wedges
- 100 g grated cheddar
- 25g chopped fresh coriander
- 4 tbsps. Yogurt
- 4 free range eggs

METHOD

Time to make brunch/supper/any time of day snack.

Pre heat your oven to 180C.

Get your chorizo split it down the middle and peel the skin off and cut into slices.

Heat your pan with a little oil.

Put in the chorizo and cook on a high heat for 1-2 minutes until the oil has released from the chorizo.

Add the chopped peppers and onion.

Cook for 3-4 more minutes until starting to soften.

Add the garlic cook for 1 minute.

Add in the spices (cumin, paprika smoked paprika, oregano and chipotle paste).

Cook for a minute more.

Add in the kidney beans and chopped tomatoes allow to simmer on a medium heat for 6-8 minutes until it has thickened up.

While the bean stew is cooking get 4 small oven proof serving dishes or bowls and place them on baking trays.

Get your tortilla wraps and push them into the bowls so it creates a bowl inside the bowl.

Fill the bowls with the bean stew.

Make a hollow in the middle of the stew and crack 1 egg into the hollow.

Put into the oven and cook for 15 -20 minutes until the egg whites have set but the yolk is a little runny and the edges of the wrap sticking up have gone crispy like tortilla chips.

After removing from the oven top with half a slice avocado, grated cheddar, lime wedge, fresh chopped coriander and a dollop of yogurt.

Get everyone around the table, pour the coffees and enjoy!