



kickass huevos rancheros

NIBBLEDISH CONTRIBUTOR

Ingredients

- chorizo (about 1/3 of a regular package)
- 1 tsp. vegetable oil
- 4 eggs
- 1 can black beans, rinsed & drained (organic are more flavorful)
- kernels from one cooked ear of corn or 1 cup frozen corn (again, organic tastes better)
- 2 tostadas
- 1/2 of an avocado
- a small amount of minced red onion (maybe 2 tsp. or so)
- salt to taste
- lime juice to taste
- sour cream (a couple of spoonfuls)
- cilantro or scallions, chopped (optional)
- salsa (see note)

Instructions

i love mexican food and want to first point out that this dish bears no resemblance to traditional huevos rancheros, which are served sunny side up over tortillas in a tomato sauce. however, many restaurants take liberties and use this name for a variety of egg dishes and i decided to do the same, since i didn't know what else to call this.

1. begin cooking the chorizo over medium-high heat for about 10 minutes.
2. in a separate pan, heat the oil over medium-high and once it's hot, cook the

eggs in the pan. (note: i cook them til they're over-medium but you can make them any way you like.)

3. add the beans and corn to the chorizo and mix together.
4. mash the avocado with the salt, onion, & lime juice to make the guacamole
5. to plate: place one tostada shell on a plate; spoon some of the chorizo/bean/corn filling on top; add two eggs and top with a little sour cream, some guacamole and scallions or cilantro
6. serve with salsa on the side

serves 2 and you will have some leftover chorizo/beans/corn- about enough for one more the next day.

note: any salsa that you like will work well. i really love making my own salsa and hopefully i'll add some of my favorite recipes on here soon. so if you are inspired to serve this with a homemade salsa, it will be great. but if it's a hassle, storebought is ok too.