



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Corn Tortillas

The tortillas from La Tortilleria are made using whole corn kernels which gives a more natural corn flavour.



3 Huevos Rancheros with Cheesy Quesadillas

Baked Huevos Rancheros eggs and chorizo – a wonderful ‘brinner’ (breakfast-dinner) recipe with Mexican influences meaning “ranchers’ eggs”. Served with corn & cheese quesadillas.



20 minutes



2 servings



Pork

14 September 2020

Speed it up!

Serve bean and chorizo sauce topped with a fried egg, grated cheese and corn kernels. Warm tortillas to serve on the side.

FROM YOUR BOX

RED ONION	1/2 *
RED CAPSICUM	1/2 *
CHORIZO (DICED)	1 packet
BLACK BEANS	400g
TOMATO PASSATA	1/2 jar *
FREE-RANGE EGGS	4
CORN COB	1
CORN TORTILLAS	1 packet
GRATED CHEESE	1 packet
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, smoked paprika

KEY UTENSILS

frypan with lid, small frypan

NOTES

Add a sprinkle of chilli flakes if you like - it complements the flavours well.

No pork option - chorizo is replaced with chicken mince. Increase cumin to 2 tsp and add 1 tsp smoked paprika to sauce at step 2.

Veg option - chorizo is replaced with 2 courgettes and 1 avocado. Dice or grate and add courgettes at step 1. Increase cumin to 2 tsp and add 2 tsp smoked paprika to sauce at step 2. Season well with salt and pepper. Dice avocado and use as a topping.



1. COOK THE CHORIZO

Heat a frypan with **oil** over medium heat. Dice onion and capsicum, add to pan with diced chorizo and cook for 2-3 minutes.



2. SEASON & SIMMER

Season with **1 tsp cumin, salt and pepper** (see notes). Drain and add beans with 1/2 jar tomato passata. Simmer for 3-4 minutes.



3. CRACK IN THE EGGS

Use a large spoon to make indents in the sauce mixture. Break in eggs. Cover and cook over medium heat for 6-10 minutes or until eggs are cooked to your liking.



4. PREPARE THE QUESADILLAS

Cut corn kernels off cob.

Place 4 corn tortillas on the bench and top with grated cheese, corn kernels and a sprinkle of **smoked paprika**.



5. COOK THE QUESADILLAS

Heat a dry frypan over medium-high heat. Place a tortilla with topping in the pan and place another plain tortilla on top. Cook for 1-2 minutes pressing slightly with a spatula until cheese has started to melt. Turn and cook for further 1-2 minutes until golden.



6. FINISH AND PLATE

Slice quesadillas and serve with huevos rancheros. Top with coriander.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

