

INGREDIENTS

- 2 wholemeal tortillas (cut into small triangles)
- 1 tbsp olive oil
- 1 chorizo (casing removed, crumbled)
- 2 garlic cloves (thinly sliced)
- ½ each red and yellow capsicum (thinly sliced)
- 1 spring onion (thinly sliced)
- 2 long red chillies (thinly sliced)
- ½ 400g can chopped tomatoes
- ½ 400g can chilli beans
- 1 cup baby spinach leaves
- 2 eggs

TO SERVE

- Juice of 1 lime, plus lime wedges
- Thinly sliced avocado
- Coriander to garnish

INSTRUCTIONS

1. Preheat oven to 180°C. Grease a baking tray or line with baking paper. Spread tortilla pieces over prepared tray and bake for 8-10 minutes or until golden. Give them a little oil if you want
2. Meanwhile, heat oil in a large frying pan over high heat. Add chorizo and cook, stirring occasionally, for 2-3 minutes or until starting to crisp. Add garlic, capsicum, spring onion and chilli and cook, stirring regularly, for 10 minutes or until the vegetables have softened and caramelised
3. Add chopped tomatoes and beans (together with any liquid). Bring to the boil then reduce heat to medium and cook, stirring occasionally, for 10 minutes or until sauce thickens slightly. Stir through the baby spinach for 1 minute or until just wilted.
4. Using a spoon, make 2 small wells in the mixture, then carefully crack an egg into each. Cover and cook for 3-4 minutes or until eggs are cooked to your liking.
5. Drizzle lime juice over beans and eggs, and serve immediately with crisp tortillas, lime wedges, extra spring onion and sliced chilli, and the avocado slices, topped with coriander



Eggs Rancheros



2 servings



30 minutes

A Mexican twist on the Middle Eastern dish, Shakshuka, this Eggs Rancheros recipe is sure to become your new brunch favourite!

Hearty, healthy, delicious and with a hint of spice, this meal is the ultimate sharing dish. It can also be served with bought corn chips (so you can miss out step 1) or with fresh bread / toast.