

OVERALL time: 55 mins

Huevos Rancheros

Give your Huevos Rancheros a bold kick with our **NEW Chilli Liquid Seasoning** - an exciting new way to add fiery flavour without any extra effort. Drizzle over saucy beans, eggs and warm tortillas for a breakfast (or brunch) that hits the spot every time.

Metric

Number of servings : 8

ingredients

For the spicy tomato sauce

- 2 Tbsp olive oil
- 1 large white onion, diced
- 4 large tomatoes, diced
- 2 cloves garlic minced
- (or use 1 Tbsp Cape Herb & Spice Liquid Seasonings Garlic)
- 2 Tbsp **Cape Herb and Spice Liquid Chilli**

For the refried beans

- 1 Tbsp olive oil
- 0.5 large white onion, diced
- 400 g tin black beans, rinsed & drained
- 2 tsp **Cape Herb and Spice Taco Spice**
- 250 ml chicken stock

For the fresh salsa

- 0.5 large white onion, diced
- 2 large tomatoes, diced
- 2 Tbsp fresh coriander, roughly chopped
- 2 Tbsp fresh lime juice
- 2 Tbsp olive oil

To serve

- 8 large corn tortillas

- 8 fried eggs
- 100 g feta cheese
- 2 whole ripe avodaco, sliced
- fresh coriander leaves
- lime wedges
- **Cape Herb and Spice Extra Bold Black Pepper**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 25 mins

For the spicy tomato sauce:

Heat a drizzle of olive oil in a frying pan.

Add the onion and cook until soft.

Add the garlic and cook until fragrant.

Add the tomatoes and season with salt and pepper.

Cook, stirring frequently, until the tomatoes soften, break down and the sauce thickens, about 10 minutes.

Drizzle in the **Cape Herb & Spice Liquid Seasoning Chilli**.

Stir to mix and keep warm until serving.

For the refried beans:

Heat a drizzle of olive oil in a frying pan.

Add the onion and cook until soft.

Add the black beans and **Cape Herb & Spice Taco Spice**.

Cook for a minute until the spices are fragrant.

Pour in the chicken stock and bring to a simmer.

Using a potato masher, crush the beans thoroughly until they are a chunky saucy texture.

Simmer until thickened.

(You can also use an immersion blender to speed things along but just don't over do it)

For the salsa:

Combine all ingredients in a small bowl.

Season with salt and pepper.

Mix well.

To serve:

Heat corn tortillas and then spread with refried black beans.

Top each with a well seasoned sunny side up fried egg.

Cover the eggs with spicy tomato ranchero sauce.

Divide avocado on the plates and garnish with some of the fresh salsa, crumbled feta, lime wedges and coriander.

Finish the eggs with a little extra **Cape Herb & Spice Liquid Seasoning Chilli** and enjoy!

<https://mail.capeherb.co.za>

Metric

ingredients

For the spicy tomato sauce

- 2 Tbsp olive oil
- 1 large white onion, diced
- 4 large tomatoes, diced
- 2 cloves garlic minced
- (or use 1 Tbsp Cape Herb & Spice Liquid Seasonings Garlic)
- 2 Tbsp **Cape Herb and Spice Liquid Chilli**

For the refried beans

- 1 Tbsp olive oil
- 0.5 large white onion, diced
- 400 g tin black beans, rinsed & drained
- 2 tsp **Cape Herb and Spice Taco Spice**
- 250 ml chicken stock

For the fresh salsa

- 0.5 large white onion, diced
- 2 large tomatoes, diced
- 2 Tbsp fresh coriander, roughly chopped
- 2 Tbsp fresh lime juice
- 2 Tbsp olive oil

To serve

- 8 large corn tortillas
- 8 fried eggs
- 100 g feta cheese
- 2 whole ripe avodaco, sliced
- fresh coriander leaves
- lime wedges
- **Cape Herb and Spice Extra Bold Black Pepper**

Number of servings : 8

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 25 mins

For the spicy tomato sauce:

Heat a drizzle of olive oil in a frying pan.

Add the onion and cook until soft.

Add the garlic and cook until fragrant.

Add the tomatoes and season with salt and pepper.

Cook, stirring frequently, until the tomatoes soften, break down and the sauce thickens, about 10 minutes.

Drizzle in the **Cape Herb & Spice Liquid Seasoning Chilli**.

Stir to mix and keep warm until serving.

For the refried beans:

Heat a drizzle of olive oil in a frying pan.

Add the onion and cook until soft.

Add the black beans and **Cape Herb & Spice Taco Spice**.

Cook for a minute until the spices are fragrant.

Pour in the chicken stock and bring to a simmer.

Using a potato masher, crush the beans thoroughly until they are a chunky saucy texture.

Simmer until thickened.

(You can also use an immersion blender to speed things along but just don't over do it)

For the salsa:

Combine all ingredients in a small bowl.

Season with salt and pepper.

Mix well.

To serve:

Heat corn tortillas and then spread with refried black beans.

Top each with a well seasoned sunny side up fried egg.

Cover the eggs with spicy tomato ranchero sauce.

Divide avocado on the plates and garnish with some of the fresh salsa, crumbled feta, lime wedges and coriander.

Finish the eggs with a little extra **Cape Herb & Spice Liquid Seasoning Chilli** and enjoy!

<https://mail.capeherb.co.za>