



# Casa Mendosa™ Huevos Rancheros Diablo

Serves 6 / 40 mins

## INGREDIENTS

6 Casa Mendosa™ Original 10" Tortillas, halved

4 slices bacon, diced (substitute with fresh chorizo or vegan chorizo crumble)

1 cup diced onion

½ cup diced red pepper

1 cup fresh corn, cut off the cob (substitute frozen or canned corn, drained and rinsed)

1 clove garlic, finely minced

Jalapeno pepper, seeded and finely chopped (optional)

1 tsp. ground cumin

1 ½ cup cooked black beans, drained and rinsed

1 cup tomato pasata or tomato purée

3 tbsp. fresh cilantro, leaves picked, washed, dried and chopped

1 - 1/2cup cheddar or nacho blend cheese, shredded

12 eggs

Salt and pepper, to taste

Sour cream, for garnish

Fresh cilantro, for garnish



## DIRECTIONS

 Prep time **25 min** | Cook **15 min** | Ready in **40 min**

- 1** Heat a large sauté pan over medium heat and add bacon. Cook until crisp, remove to drain on paper towel. Drain the bacon fat and use the same pan for vegetable mix.
- 2** Add onion and red pepper into the pan and sauté for about 5 minutes or until onions are translucent. Stir in corn, garlic, jalapeno and cumin and cook for 2 minutes. Add beans and tomato pasata and cook for an additional 10 minutes. Remove from heat, stir in cilantro, cooked bacon and season to taste with salt and pepper. *TIP: Vegetable mix can be made up to 2 days ahead and heated for assembly with eggs.*





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- 3** Preheat oven to 400°F.
- 4** Grease 6 x 8-oz. ovenproof cast iron or dishes and line each with 2 Casa Mendosa™ tortilla halves, overlapping as required to make a cup or boat shape. Spoon vegetable mix evenly across each portion and sprinkle with grated cheese. Break 2 eggs into each dish and season with salt and pepper.
- 5** Bake for 15 minutes, or until eggs reach desired doneness. Serve immediately with a spoonful of sour cream and a sprinkle of cilantro on top.