



HUEVOS RANCHEROS WITH FETA

<https://www.mainland.co.nz/recipe/huevos-rancheros.html>



PREP TIME
10 MINS

COOKING TIME
10 MINS

SERVES
4

Experiment with something different and try your hand at making this tasty Huevos Rancheros for your next family brunch. Huevos Rancheros is a traditional Mexican dish of eggs and salsa on a corn tortilla. Our simple twist for this easy-to-prepare recipe by Rhiannon Baldock is perfectly topped off with a single serve of delicious Mainland Creamy Feta.

Ingredients

- 4 fried tortillas
- ¼ cup store bought salsa
- ½ cup black beans
- 1tbsp olive oil
- 1 lime
- 1 large or 2 small tomatoes, chopped into chunks
- ¼ red onion, finely chopped
- ¼ cup fresh coriander plus more to serve
- 100g pan fried chorizo sausage, cut into cubes
- 4 eggs
- 50g pack Mainland Creamy Feta
- Salt and pepper

Method

1. In a bowl, lightly mash the black beans with the olive oil, seasoning with juice of ½ a lime.
2. In another bowl, combine the chopped tomatoes, red onion, coriander and juice of remaining lime half. Set aside.
3. Pan fry the eggs to your liking.
4. To assemble, spread each fried tortilla with store bought salsa. Spoon over the black beans, and sprinkle over chorizo pieces. Top with a fried egg, spoon over the fresh tomato salsa then sprinkle with feta cheese. Season if desired, and serve immediately with extra coriander.