

# Huevos Rancheros with Chipotle Maple

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## Ingredients

### FOR THE SALSA

- 2 garlic cloves
- 2 tomatoes, chopped
- 1 jalapeno pepper
- 1 small white or yellow onion
- 1 tsp ground cumin

### FOR THE HUEVOS

- Flour tortillas
- 1 cup cooked black beans
- Tbsp minced garlic
- Feta or cotija cheese
- 1 Large Egg
- Olive Oil
- ½ avocado and chopped cilantro to garnish
- Blake Hill's Chipotle and Maple Spicy Chili

## Directions

- 1. MAKING THE SALSA: In a food processor or blender add tomatoes, onions, jalapeno, cumin and garlic. Pulse a few times until ingredients are cut into small pieces (be careful not to over blend.)
- Transfer mix into a bowl and stir in Blake Hill's Hot Red Pepper Jam and set aside.
- In a small saucepan, add 2 Tbsp olive oil and minced garlic and stir occasionally on medium heat then add black beans, ¼ cup water, reduce to a low heat and simmer for 10-15 minutes then set aside.
- Place a saute or frying pan over high heat, add 1 Tbsp olive oil and cook the tortillas – one at a time – until slightly golden.
- Using the same pan, add a tsp of olive oil or butter, crack in a fresh egg and cook over medium-low heat until egg white is fully opaque and yolk is golden for a perfect sunnyside up finish.
- To assemble: place the tortillas on a plate and top with black beans. Add 2 spoonfuls of salsa and sliced avocado. Crumble cheese and top with sunnyside egg.