

## HUEVOS RANCHEROS WITH BEANS – SERVES 2

This is a take on the Mexican dish of eggs and spicy tomato sauce on tortillas. Capsicum gives sweetness and the chorizo lends a lovely smoky flavour. [Jamie Oliver](#)

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2 wholemeal tortillas, cut into small triangles

2 tsp olive oil  
½ dried chorizo (about 80g), casing removed, crumbled  
1 garlic clove, thinly sliced  
½ each red and yellow capsicum, seeds removed, thinly sliced  
3 spring onions, thinly sliced, plus extra to serve  
1 red chilli, thinly sliced, plus extra to serve  
200g can chopped tomatoes  
200g can mixed beans  
1 cups (40g) baby spinach leaves  
2 eggs  
2 tsp lime juice  
½ lime cut into wedges to serve  
¼ thinly sliced avocado, to serve

### METHOD

Preheat oven to 180°C. Grease a baking tray and line with baking paper. Spread tortilla pieces over prepared tray and bake for 8-10 minutes or until golden.

Meanwhile, heat oil in a large frypan 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**.

Add tomato and beans, together with the canning 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.

Using a spoon, make 2 small wells in the mixture, then carefully crack an egg into each. Cover the frying pan with aluminium foil (to make a lid) and cook for 3-4 minutes or until eggs are cooked to your liking.

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.