



HUEVOS RANCHEROS

with Fried Eggs, Guacamole, Cheese & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



2 Cloves | 4 Cloves
Garlic



2 | 4
Scallions



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Mexican Spice
Blend



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Veggie Stock
Concentrate



4 | 8
Eggs
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



16 oz | 16 oz
Refried Black
Beans



½ Cup | 1 Cup
Guacamole



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

MEXICAN SPICE BLEND

A mix of chili powder and oregano adds smoky, herbaceous flavor.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 960



HELLO FRESH

ALL ABOUT THAT BASTE

For pristine (non-cloudy) sunny-side up eggs, add a bit more oil to the pan. Once it's hot, spoon the oil over the whites until set.

BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Large pan
- Paper towels
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar ($\frac{3}{4}$ tsp | $1\frac{1}{2}$ tsp)
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Bring **1 TBSP butter (2 TBSP for 4 servings)** to room temperature. **Wash and dry produce.**
- Zest and quarter **lime**. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK EGGS

- While sauce simmers, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **eggs*** into pan and cover. (**For 4 servings, you may want to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



2 MAKE CREMA

- In a small bowl, combine **sour cream**, $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ tsp for 4 servings), a **squeeze of lime juice**, and a **pinch of lime zest**.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 WARM TORTILLAS & BEANS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **half the refried beans (all for 4 servings)** and **softened butter** in a second small microwave-safe bowl. Cover with plastic wrap and microwave until beans are warmed through and butter is mostly melted, 45-60 seconds.
- Stir in a **squeeze of lime juice** and season with **salt** and **pepper** to taste.



3 MAKE TOMATO SAUCE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **garlic**, **scallion whites**, and **Mexican Spice Blend**; season with **salt** and **pepper**. Cook, stirring, until fragrant, 1 minute.
- Add **crushed tomatoes** and $\frac{1}{2}$ tsp **sugar** (**1 tsp for 4 servings**); cook, stirring, until mixture is mostly smooth, 2-3 minutes. Stir in **stock concentrate** and $\frac{1}{4}$ cup **water** ($\frac{1}{2}$ cup for 4); simmer until thickened, 3-5 minutes. Keep covered off heat until ready to serve.



6 ASSEMBLE & SERVE

- Divide **tortillas** between plates. Spread each tortilla evenly with **refried beans** and top with **tomato sauce** and **eggs**.
- Dollop with **guacamole** and drizzle with **crema**. Sprinkle with **Mexican cheese blend** and **scallion greens**. Serve with **remaining lime wedges** on the side.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.