

INGREDIENTS

2 PERSON | 4 PERSON





2 Cloves | 4 Cloves Garlic



Scallions



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Mexican Spice Blend



13.76 oz | 27.52 oz **Crushed Tomatoes**



Veggie Stock



Eggs **Contains: Eggs**



Flour Tortillas Contains: Soy, Wheat



16 oz | 16 oz 1/2 Cup | 1 Cup Refried Black Guacamole Beans







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

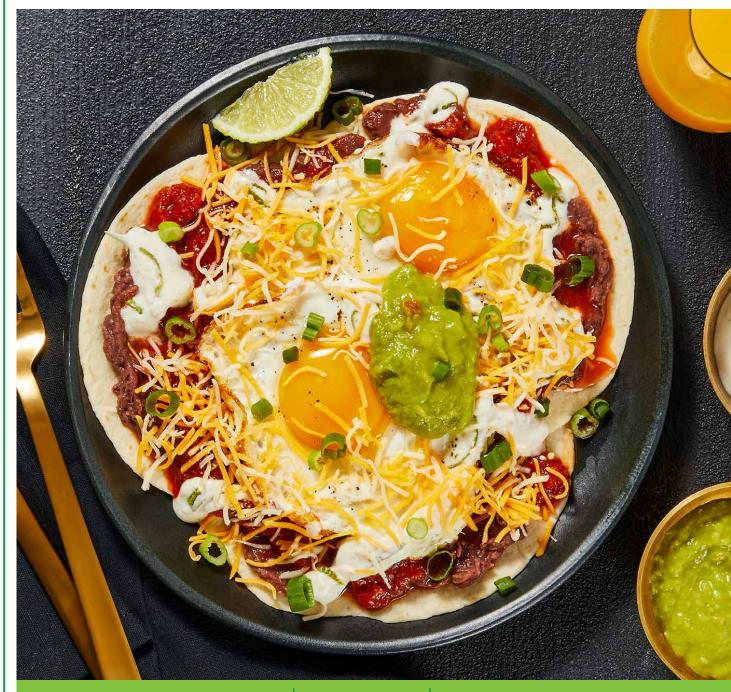
HELLO

MEXICAN SPICE BLEND

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

HUEVOS RANCHEROS

with Fried Eggs, Guacamole, Cheese & Lime Crema



PREP: 5 MIN COOK: 30 MIN CALORIES: 960



ALL ABOUT THAT BASTE

For pristine (non-cloudy) sunnyside 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
- Large pan
- 2 Small bowls
- Paper towels
- Small pot
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar (¾ tsp | 1½ tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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cook, the bigger the rewards!

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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.



2 MAKE CREMA

- In a small bowl, combine sour cream,
 ¼ tsp sugar (½ 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.



- 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 ½ tsp sugar (1 tsp for 4 servings); cook, stirring, until mixture is mostly smooth, 2-3 minutes. Stir in stock concentrate and ¼ cup water (½ cup for 4); simmer until thickened, 3-5 minutes. Keep covered off heat until ready to serve.



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.



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.



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.