

Huevos Rancheros Boat



Prep:

5 minutes

Total:

25 minutes

Sirve:

6 servings

Pieza:

Saladmaster Food Processor
12" Electric Oil Core Skillet

Valora: ★★☆☆☆

Contribuido por:

Brenna Patton

[Agregar un Comentario](#)

Descripción de la Receta:

A fun twist on a classic favorite! These Huevos Rancheros Boats are perfect for any meal. "Make it your own way" with a variety of different toppings, this dish will definitely satisfy!

6 boat shaped tortillas
6 large
eggs
3 cups
black beans, cooked and rinsed
1/2 medium
onion, cut on Cone #2

1 clove
garlic, shredded on Cone #1
2 tomatoes, diced
1 tsp
cumin
1 tsp
coriander, ground
 $\frac{1}{2}$ tsp
chipotle powder
 $\frac{1}{2}$ tsp
smoked paprika
salt & pepper

Toppings

avocado chopped cilantro queso fresco lime
wedges

salsa (optional) **Preparación :**

1. Combine the onion, garlic, cumin, coriander, chipotle powder, smoked paprika and tomatoes. Cover and turn to a medium-low setting. Cook for 7 to 10 minutes. Cooking time may vary due to gas or electric stovetop.
 2. Place 6 bowl shaped tortillas evenly across the 12" Electric Oil Core Skillet. Spoon the black bean mixture evenly into the 6 bowl shaped tortillas. With the back side of a spoon make a small hole in the middle of the black bean mixture and crack open 1 egg per tortilla boat. Add salt & pepper to taste.
 3. Cover and set temperature to 290 degrees. Cook for 20 minutes. Cooking time may vary due to egg style preference.
 4. Once finished, add the toppings of your choice and enjoy!
-