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## Huevos Rancheros with Chipotle Maple

Unique smoky and spicy twist on a popular Mexican dish. A great weekend breakfast or brunch option! Serving Size: 1

### Ingredients

#### FOR THE SALSA

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

#### FOR THE HUEVOS

- Flour tortillas
- 1 cup cooked black beans
- 1 Tbsp minced garlic
- Feta or cotija cheese
- 1 large egg
- Olive oil
- ½ avocado and Chopped cilantro to garnish
- Blake Hill's Chipotle & Maple Spicy Chili Jam

## Preparation

1. MAKING THE SALSA: In a food processor or blender add tomatoes, onions, jalapeño, cumin and garlic. Pulse a few times until ingredients are cut into small pieces (be careful not to over blend as it will turn the mix into a paste)
2. Transfer mix into a bowl and stir in Blake Hill's Hot Red Pepper Jam and set aside
3. In a small saucepan, add 2 Tbsp olive oil and minced garlic and stir occasionally on medium heat then add black beans,  $\frac{1}{4}$  cup water, reduce to a low heat and simmer for 10-15 minutes then set aside
4. Place a sauté or frying pan over high heat, add 1 Tbsp olive oil and cook the tortillas – one at a time – until slightly golden
5. 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
6. To assemble: place the tortillas on a plate and top with black beans. Add 2 spoonfuls of salsa and sliced avocado. Crumble your choice of feta or cotija cheese and top with the sunnyside egg.
7. For a delicious smokey, spicy finish, drizzle Chipotle & Maple Chili Jam over your Huevos Rancheros and sprinkle with chopped cilantro.
8. Serve immediately and Enjoy!