



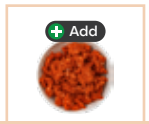
# Huevos Rancheros Bowls

with Salsa and Pickled Jalapeño

Veggie

Spicy

25 Minutes



Chorizo Sausage, uncased  
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Egg  
2 | 4



Basmati Rice  
¼ cup | 1 ½ cups



Black Beans  
1 | 2



Corn Kernels  
113 g | 227 g



Tomato Salsa  
½ cup | 1 cup



Jalapeño  
1 | 2



White Wine Vinegar  
2 tbsp | 4 tbsp



Cilantro  
7 g | 14 g



Red Onion  
1 | 2



Enchilada Spice Blend  
1 tbsp | 2 tbsp



Tortilla Chips  
85 g | 170 g



Vegetable Stock Powder  
1 tbsp | 2 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g  
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium pot, small bowl, small pot, strainer

1



## Cook rice

- Before starting, wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
- To a medium pot, add **1 cup** (2 cups) **water** and **½ tsp** (¼ tsp) **salt**. Cover and bring to a boil over high heat.
- Add **rice**, **corn** and **stock powder** to the boiling water, then reduce heat to low. Cover and cook for 12-15 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

2



## Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Using a strainer, drain and rinse **beans**.
- Roughly chop **cilantro**.
- Core, then thinly slice **jalapeño** into ¼-inch rounds. (**TIP:** We suggest using gloves when prepping jalapeños.)

3



## Pickle jalapeños

- To a small pot, add **vinegar**, **jalapeños**, **2 tbsp** (¼ cup) **water** and **2 tsp** (4 tsp) **sugar**. Season with **salt**.
- Bring to a simmer over medium-high. Cook for 1-2 min, stirring often, until **sugar** dissolves. Remove from heat. Transfer **jalapeños**, including **liquid**, to a small bowl. Set aside in the fridge to cool.

4



## Cook eggs

- Meanwhile, heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil** over medium-high heat.
- Once hot, crack in **each egg** (1 per person) and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. **\*\*** Lower the heat as needed. (**NOTE:** Ensure egg whites are fully cooked.)
- Transfer **eggs** to plate.

5



## Cook aromatics

- **+ Add | Pork Chorizo**
- To the same pan (used in step 4), add **1 tbsp** (2 tbsp) **oil**. Then add **onions** and **beans**. Cook for 2-3 min, stirring often, until **onions** soften. Season with **salt**.
- Add **Enchilada Spice Blend**. Cook, stirring occasionally, until fragrant, 1-2 min. Remove the pan from heat.
- Once **rice** is tender, add **bean-onion mixture** and **half the cilantro**, then stir to combine. Season with **salt**, to taste.

6



## Finish and serve

- Divide **rice** between bowls.
- Top with **pickled jalapeños**, then with an **egg**.
- Dollop over **salsa**.
- Sprinkle over **remaining cilantro**.
- Serve **tortilla chips** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 5 | Cook aromatics

**+ Add | Pork Chorizo**

If you opted to add **sausage**, heat the same pan (used in step 4). When hot, add **1 tbsp** (2 tbsp) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **sausage** and stirring often until **sausage** is cooked through. **\*\*** Then add **onions** and **beans**. Cook for 2-3 min, stirring often, until **onions** soften. Season with **salt**. Follow the rest of the recipe as written.