



**READY TO COOK**  
BY HARRIS FARM

# HUEVOS RANCHEROS



PREP  
**10 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > ½ Bunch Tuscan Kale
- > 1 Punnet Mix-a-Mato Tomatoes
- > 1/4 Bunch Coriander
- > 2x Vegan Classic Nacho Sauce
- > 8 Eggs
- > 10 Tortillas

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD - GET COOKING!



**1** Remove the **kale leaves** off the **stems** and wash. **Wash and pick** the **coriander leaves**, **finely chop**, **reserving** a few whole leaves for garnishing.

**2** In a **hot frying pan**, **drizzle olive oil** and quickly **sauté** the **kale leaves** until **softened**. **Set aside**.

**Add the tomatoes** to the **pan** and **sauté** until **brown and soft**. **Season** with salt and pepper, **remove** from **pan** and **set aside**. **Add the nacho sauce** to the **pan**. **Bring to the boil**, **reduce heat** to medium, then **add the chopped coriander**. **Simmer** for 1-2 minutes.

**3** Meanwhile, **fry** the **eggs** in a medium sized **frying pan** over medium-high heat for approximately 2-3 minutes. **Cook until** the **whites are firm**, but **yolk remains runny**.

**4** **Add the tomatoes and kale** to **sauce**, and **stir through**. **Warm the tortillas** in a **hot frying pan**.

**Serve huevos rancheros** **on top of the kale-tomato mix** with a side of **tortillas**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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