



huevos rancheros quesadillas;

1. (hoo-ehy-vohs ran-cher-ohs keh-sah-dee-ahz) *noun*. A bean and cheese quesadilla topped with a runny egg and tomatillo salsa.
2. Produces 2 Servings.
3. Preparation 55 mins.
4. Oven temperature set to --.

Ingredients;

Quesadillas

- 2 eggs
- 4 corn tortillas
- 1 can pinto beans
- 3oz monterey jack cheese
- 1 zucchini
- ½ red onion*
- 2 Tbsp. Mexican spice blend

Tomatillo Salsa

- 6oz tomatillos (approx. 4 small)
- 1 lime
- ½ red onion*
- 1 lime

Garnish

- 1 avocado, sliced
- 1 radish, sliced into rounds

Instructions;

1. Chop produce: onion, tomatillos, zucchini. Drain the beans, and in a bowl, mash into a rough paste. Grate the cheese and quarter the lime.

Salsa

2. In a small pot, heat 1 tsp. olive oil on medium-high. Add half the onion and 1 Tbsp. of spice blend. Then add tomatillos and ¼ c. water.
3. Let cook 7 to 9 minutes until thick, smashing the tomatillos. Add ¼ c. water and season with salt and pepper and 1 wedge of lime.

Quesadilla

4. In a medium pan, heat 1 tsp. oil on medium-high. Add the remaining onion and spice blend and cook 1-2 minutes until softened.
5. Add the zucchini and cook 3-5 minutes, then add beans and ¼ c. water and cook for 1-2 more minutes. Season with salt and pepper.
6. Assemble the quesadillas with cheese and bean filling, and fry in a pan with 1 tsp. olive oil. Cook eggs to desired firmness and assemble.