



## Huevos Rancheros

Prep Time: 20 min

Cook Time: 20 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

333 calories

13.2 g fat

1050 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

#### Pico de Gallo

- 2 medium tomatoes, chopped
- 1/4 cup diced onion
- 1/4 cup chopped fresh cilantro, plus extra for garnish
- 2 TB lime juice (1 medium lime)
- 1/4 tsp salt\*\*

#### Refried Beans

- 2 tsp olive oil\*\*
- 1/4 cup diced onion
- 1/4 tsp salt & 1/4 tsp black pepper\*\*
- 1 tsp ground cumin
- 1 can black beans or pinto beans, rinsed and drained
- 1/4 cup water\*\*

#### Other Ingredients

- 1 1/2 cups salsa Verde
- 4 tsp olive oil\*\*
- 4 eggs
- 4 corn tortillas
- 1/2 cup shredded cheddar cheese
- Avocado slices—Leave avocados out on the counter or you can place in a brown paper bag to accelerate ripening, do not refrigerate

### DIRECTIONS:

- Pico de Gallo:** In a medium bowl, combine the **chopped tomatoes, diced onion, chopped cilantro, lime juice** and **salt**. Stir to combine and set aside.
- Refried Beans:** In a medium saucepan over medium heat, warm the **olive oil** until shimmering. Add the **onions, salt and black pepper**. Cook stirring occasionally, until the onions have softened, about 5 to 8 minutes. Add the **cumin**. Cook stirring constantly for about 30 seconds. Pour in the **drained & rinsed beans** and **water**. Stir, cover and cook for 5 minutes. Reduce the heat to low and remove the lid. Using a potato masher, mash up about half of the beans. Continue to cook stirring for about 3 more minutes. Remove the saucepan from the heat. If the beans seem dry, add a very small splash of water and stir. Set aside and cover until ready to use.
- Meanwhile, pour the **salsa Verde** into a medium saucepan and bring to a simmer, stirring occasionally. Reduce heat to low and keep warm until ready to serve.
- In a small skillet over medium heat, warm each **tortilla** individually, flipping as necessary, keep tortillas warm wrapped in a clean towel until ready to use. Spread the **refried beans** over each tortilla and place each tortilla on an individual plate. Set aside.
- In a nonstick skillet over medium heat, pour **1 tsp olive oil** and wait until shimmering. Carefully crack an **egg** and pour it into the skillet without breaking the yolk. Fry the egg lifting and tilting the pan occasionally to redistribute the oil and cook until the whites are set and yolk is cooked to your preferred level of doneness. Place the egg on top of a prepared tortilla and repeat with the remaining eggs.
- Spoon about **1/4 of the warm salsa** across each dish, avoiding the egg yolk. Use a slotted spoon to do the same with the **Pico de gallo**, leaving the tomato juices behind. Top with **shredded cheddar cheese**, additional **chopped cilantro** and **avocado slices**.

**Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.**

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## Orange Orzo Salad with Almonds, Feta and Olives

Prep Time: 15 min

Cook Time: 15 min

Marinating Time: 10 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

399 calories

22.6 g fat

422.5 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

- 8 ounces orzo pasta
- 1/2 cup sliced almonds
- 1 cup chopped flat-leaf parsley
- 1/2 cup pitted Kalamata olives, halved
- 4 green onions, thinly slices
- 1/2 cup golden raisins
- 1/2 cup crumbled feta cheese
- 1 tsp orange zest
- 1/4 cup fresh-squeezed orange juice
- 1/4 cup olive oil\*\*
- 2 TB white wine vinegar
- 1 clove garlic, minced
- 1/4 teaspoon salt & 1/4 tsp black pepper\*\*

### DIRECTIONS:

1. Bring a large pot of salted water to boil. Add the **orzo** and cook until al dente, according to package directions. Before draining, reserve roughly **1/2 cup pasta cooking water**. Drain, and immediately rinse the orzo under cold running water until the orzo is no longer warm. Drain well.
2. Chop the **parsley**. Thinly slice the **green onions**, white and green portion, discarding the root end. Peel and mince the **garlic clove**, and set aside. Zest the **orange** and set aside **1 tsp of the zest**. **Juice the orange to get ¼ cup**.
3. In a large bowl, combine the **cooked orzo, sliced almonds, parsley, olives, green onions, raisins, and feta**.
4. In a liquid measuring cup or small bowl, combine the **orange zest, orange juice, olive oil, vinegar, garlic, salt and black pepper**. **Add 1/4 cup of the reserved pasta cooking water**, and whisk until blended.
5. Pour the dressing over the salad and toss to combine. It might seem like too much dressing at first, but don't worry.
6. **Let the orzo salad rest for at least 10 minutes** (or up to several hours in the refrigerator) so it has time to soak up the dressing. Leftovers will keep well in the refrigerator for up to four days.

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