



Globally Inspired Flavor Solutions®

*Using individual cast iron skilletlets make it easy to prepare as many or as few servings as needed – and makes a fun, personal-size presentation.*

## Easy Huevos Rancheros Skillet

**Yield:** 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/4 recipe)
Fresh chorizo sausages	4	Calories 790
SupHerb Farms Fusions® Mexican Ancho Chili with Lime	2 tbsp	Fat 47g
Small corn tortillas	12	Saturated Fat 18g
Refried beans	1 cup	Cholesterol 285mg
SupHerb Farms Fresh Frozen Cilantro	2 tbsp	Sodium 1370mg
SupHerb Farms Fusions® Salsa Blend	1 cup	Carbohydrate 55g
Shredded Cheddar cheese	2 cups	Fiber 9g
Eggs	4	Sugars 2g
Fresh cilantro leaves	1/4 cup	Protein 42g
Large, ripe avocado, thinly sliced	1	
		<b>DIETARY STATEMENTS</b>
		Gluten Free
		Nut Free

### PREPARATION

1. Preheat oven to 375°F. Grease four 6-inch cast iron skilletlets; set aside.
2. Crumble sausage into nonstick skillet set over medium-high heat; cook, breaking up into pieces, for 6 to 8 minutes or until browned and cooked through. Stir in SupHerb Farms Fusions® Mexican Ancho Chili with Lime until sausage is well coated. Remove from heat.
3. Arrange 3 tortillas in each skillet to cover bottom and come up side of skillet. Stir beans with SupHerb Farms Fresh Frozen Cilantro; spread over bottom of each skillet. Spoon SupHerb Farms Fusions® Salsa Blend all around edge of each skillet. Scatter sausage mixture over beans and sprinkle with cheese. Crack 1 egg into center of each skillet.
4. Bake for 12 to 15 minutes or until egg white is set and yolk is cooked as desired.

### TO SERVE

Garnish with cilantro leaves and sliced avocado.