

Baked Huevos Rancheros

Adapted from Doug Horn's Deep Pan Huevos Rancheros in Penzeys One Magazine/Penzeys' catalog

olive oil
1 medium onion, minced
2 tsp. cumin
1 tsp. Chili powder
1 tsp oregano
½ tsp. cinnamon
¼ tsp. ground cloves
14-oz. can crushed tomatoes or tomato puree
⅛ c. cilantro, chopped
6 flour tortillas, at room temperature
2 cups (appx. 15-oz. can) black beans, drained
4 eggs
½ - 1 cup shredded cheese

Preheat oven to 350° F.

Saute onion in a large skillet with a little bit of olive oil. Push onions to one side and toast one or two tortillas at a time in the skillet. When it begins to bubble after a minute or two, flip to other side. Grease 8×8 casserole dish with non-stick spray. Gently overlap the tortillas so they completely line your baking dish, covering the bottom and the sides of the casserole. This is easier if you cut some tortillas in half, in order to have a flat side along the top edge of the casserole dish. Spread the drained black beans over the tortillas.

As onions start to caramelize, add cumin, cinnamon, and cloves. Then add tomatoes and simmer for 5 minutes. Take pan off the heat and mix in the cilantro. Spread the sauce on top of the black beans.

With a spoon, make a four evenly-spaced indentations in the sauce (one in each quarter of the dish) and crack an egg into each hollow. Top with shredded cheese. Bake for 35 minutes, or until eggs are set. Let sit for 10 minutes before serving.