

Pinto Huevo Ranchero



FOODSERVICE



SERVING SIZE: 4

Ingredients

- 2 cups **Furmano's Diced Tomatoes with Juice**
- 1/4 cup Cilantro, Chopped
- 1/4 cup Onion, Diced
- 1/2 teaspoon Garlic
- 1 teaspoon Jalapeno
- As Needed Salt
- 2 teaspoons Olive Oil
- 2 cups **Furmano's Pinto Beans**, drained
- 1/2 teaspoon Garlic, minced
- 2 tablespoons Jalapeno
- 1 teaspoon Dried Oregano
- 1/4 teaspoon Black Pepper
- 1/8 teaspoon Dried Thyme
- 1/8 teaspoon Allspice
- 1/8 teaspoon Cloves
- 1 cup **Furmano's Diced Tomatoes**, drained
- 4 Eggs
- 1 tablespoon Cilantro, Chopped
- 1 teaspoon Salt

In This Recipe



Pinto Beans - 15.5 oz.



Pouch Pinto Beans



Pinto Beans

Preparation

1. In a food processor, combine 2 cups of Furmano's Diced Tomatoes with juice, cilantro, onion, 1/2 tsp. garlic, and jalapeno. Puree for 1 minute.
2. In a large saute pan over medium heat, add olive oil.
3. Add Furmano's Pinto Beans, minced garlic, diced jalapeno, oregano, black pepper, thyme, allspice, and cloves. Saute for 2 minutes.
4. Next, add tomato mixture (salsa ranchero). Bring to a simmer.
5. Add drained Furmano's Diced Tomatoes and stir to combine.
6. Crack eggs into pan, spaced apart evenly. Place pan under broiler, on high, for 8 minutes or until egg whites are just cooked but yolks are still runny.
7. Top with chopped cilantro and salt before serving.

