

One skillet Mexican Baked Eggs

Ingredients:

- 1 jalapeno pepper diced
- 1 large onion finely diced
- 1 or more tsp olive oil (coat the pan)
- 1 tsp ground cumin
- ½ tsp chili pepper
- 1 14.5 oz Fire roasted tomatoes
- 1 15 oz black beans
- 1 4 oz diced green chiles (mild)
- 4 eggs
- 4 oz Coby-jack cheese
- Optionally:
 - Wheat or corn tortillas for serving
 - Chopped cilantro or chives for garnish
 - Sour cream or Greek yogurt for garnish
 - Guacamole

Instructions:

Prep:

1. Preheat the oven to 450F (232C).
2. Set the eggs on counter near the stove top.
3. Pour fire roaster tomatoes and green chiles into a blender and blend for 1-2 minutes.
4. Open black bean, strain and rinse.
5. If needed shred the Coby-jack cheese.

Cooking:

1. Heat skillet and olive oil. When hot then sauté the onions and jalapenos for 2 minutes. Stir in the cumin and chili pepper and sauté for additional 2-3 minutes.
2. Add blended tomatoes and black beans and cook on low for 15-20 minutes or until mixture thickens.
3. Using a spoon make a pocket, crack an egg into the pocket. Repeat for the remaining eggs.
4. Place the skillet in the oven for 5 minutes or until the egg whites are starting to firm up but still wet.
5. Remove the pan from the oven and change the oven to broil (high).
6. Cover the top with shredded jack cheese and put it back in the oven until the cheese is melted (1-3 minutes)
7. Remove from the oven and let set for 5 minutes then serve. Add garnishes as desired.