



NUTRITION per serving 81g carbohydrates 36g fat 50g protein 1954mg sodium | soy-free, nut-free



Calories
809



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Not Spicy



HOME CHEF

CUSTOMER FAVORITE

Bacon Huevos Rancheros Tacos

with salsa and crispy potatoes

IN YOUR BOX

- 5 oz. Red Potatoes
- 2 Garlic Cloves
- 1 Yellow Onion
- 1 Roma Tomato
- 3 Cilantro Sprigs
- 1 Lime
- 6 Bacon Strips
- 6 oz. Liquid Egg
- 6 6" Flour Tortillas
- 2 oz. Cheddar-Jack Cheese, Shredded

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Baking Sheet
- Mixing Bowl
- Medium Non-Stick Pan

www.homechef.com/2569

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Prepare a baking sheet with foil
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Cilantro is used twice in this recipe. Once in the **salsa** and as a garnish.
- **Onion** is delicious, but strong. Taste **salsa** after adding a ¼ cup and adjust according to your liking.
- **Salt** will flavor the **salsa**, but also draw out some water from the vegetables. Use a slotted spoon to top **tacos** to prevent them from becoming soggy.

FROM THE CHEF

Cutting potatoes into even ½” cubes will help them cook evenly and quickly. If you need a little help gauging what that looks like, the Home Chef logo on the front of this card is exactly ½” across.

Did you know...

Ever tried “huevos divorciados” (divorced eggs)? It’s breakfast dish based on two eggs, served like *huevos rancheros*, but with a different sauce for each egg — one red, one green.



Prepare the Ingredients

Cut **potatoes** into ½” cubes. Mince **garlic**. Peel and halve **onion**. Cut halves into a fine dice. Cut **Roma tomato** into ¼” dice. Stem and coarsely chop **cilantro**. Zest and halve **lime**.



Cook Potatoes and Eggs

Heat 2 tsp. **olive oil** in a medium pan over medium heat. Add **potatoes** and cook 10-12 minutes, flipping occasionally, until fork-tender and crispy. Once potatoes have browned, add **liquid egg** to pan and scramble until eggs form soft curds and no liquid remains, 3-5 minutes. Season with a pinch of **salt and pepper**. Transfer eggs and potatoes to a plate. Wipe pan clean.



Cook Bacon

Place **bacon** on prepared baking sheet, leaving space between each strip. Bake 15-20 minutes, or until desired crispness is reached. Transfer to a paper-towel lined plate, and once cooled, crumble or chop into a medium dice.



Warm Tortillas

Return pan used to cook eggs to low heat. Add **flour tortillas** one at a time and cover, flipping occasionally, until warm. Alternatively, wrap a stack of six tortillas in a foil packet and place in (off, but still warm) oven for 3-5 minutes after bacon has finished cooking.



Make the Salsa

Combine **garlic**, **onion** (to taste—start with ¼ cup), **tomatoes**, 2 tsp. **lime juice** (to taste), and **cilantro** (reserving a bit for garnish) in a mixing bowl. Season with a pinch of **salt and pepper** and set aside.



Plate the Dish

Divide half the **skillet potatoes** and **eggs** among 3 **tortillas** for one serving and top with **bacon** and **cheese**. Garnish with a spoonful of **salsa**, remaining **cilantro**, and **lime zest**.