

Huevos Rancheros Casserole

Serves 6 to 8

Ingredients:

- 1 package corn tortilla chips
- 1 15oz can of enchilada sauce
- 1 15oz can black beans, rinsed and drained
- 1 cup shredded Mexican cheese mix
- 10-12 eggs
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground pepper
- Sour cream and salsa for serving



Procedure:

1. Preheat oven to 350 degrees.
2. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
3. Layer half of the tortilla chips in the bottom of the dish. Top with half of the enchilada sauce, followed by half of the cheese, then sprinkle all of the black beans over the cheese. Repeat layers: tortillas, sauce, and cheese.
4. Carefully crack 10-12 eggs (eyeball it, depending on the size of your eggs) on top of the casserole. Season eggs with salt and pepper.
5. Bake until egg whites are fully set but yolks are still runny, 20-30 minutes. Watch the eggs closely once you hit the 20 minute mark to avoid overcooking the yolks.
6. Serve with sour cream and salsa.

Recipe was modified from original source: Alaska from Scratch

<http://www.alaskafromscratch.com/2012/06/25/huevos-rancheros-casserole/>