

Enchilada Fried Egg Stack

with Cauliflower Kale Rice and Black Beans

Ingredients to make 2 fried egg stacks:

- 6 tortillas (cut out into 6" rounds)
- 2 fried eggs
- 2 cups finely chopped cauliflower
- 6 ounces finely chopped kale
- 1 small onion minced
- 1 can black beans, rinsed and drained
- 2 cloves garlic
- 2-3 tablespoons olive oil
- 2 teaspoons cumin
- 1 teaspoon coriander
- 1 cup shredded Monterey Jack or cheddar cheese
- Juice of 1 lime, plus lime wedges for serving
- 1 teaspoon Trader Joe's chili lime salt
- Sliced avocado, for serving
- Fresh cilantro, for serving
- Kosher salt and pepper

♥ mariscooking ♥

*making food look
as good as it tastes*

Directions:

Using a 6 inch ring mold, cut out 6 tortilla rounds.

Using a food processor, purée black beans, garlic with 1 teaspoon of cumin, and the coriander. Add lime juice and a a tablespoon of olive oil and process until smooth. Add a tablespoon of water if necessary to smooth out to spreadable consistency.

Heat a medium skillet with one tablespoon of oil and add the onion, kale and cauliflower rice with salt and pepper and a teaspoon of cumin. Sauté until wilted and fragrant for about 5 minutes. Keep warm and set aside.

Using a grill pan preferably, lightly grease and heat the corn tortillas on medium low heat to warm until golden grill marks appear (about 2 minutes per side).

Assemble your stack by placing one tortilla round on bottom and smearing a layer of beans followed by a layer of vegetable mix topped with cheese. Repeat this process and top the last tortilla with a fried egg. (You can place in a 250 degree oven to keep warm).

Top with fresh avocado, cilantro garnish, chili lime salt and lime wedge. Serve immediately and enjoy.