

Mexican tray bake with eggs

30m cook | 4 servings ★ ★ ★ ★ ★



13 Ingredients

- 1 tbsp olive oil
- 1 onion, coarsely chopped
- 400g can diced tomatoes
- 120g chargrilled capsicum, coarsely chopped
- 2 garlic cloves, crushed
- 120g pkt One Night in Mexico Mexican Spice Stir-in Seasoning
- 400g can kidney beans, rinsed, drained
- 6 eggs
- 80g (1 cup) coarsely grated cheddar
- Sour cream**, to serve
- 1 small avocado, sliced
- Fresh coriander sprigs, to serve
- Tortillas, to serve (optional)

3 Method Steps

- **Step 1** Preheat the oven to 180C/160C fan forced. Heat the oil in a large saucepan over medium-high heat. Add the onion and cook, stirring, for 3-4 minutes or until lightly golden. Add the tomatoes, capsicum, garlic and seasoning. Cook, stirring, for 5 minutes. Stir in the kidney beans.
 - **Step 2** Transfer the mixture to a large roasting pan or baking dish. Make 6 indentations in the top and crack an egg into each. Sprinkle with cheese. Bake for 20 minutes or until the egg yolks are almost set.
 - **Step 3** Dollop with sour cream and top with sliced avocado. Sprinkle with the coriander sprigs. Serve with tortillas, if you like.
-

RECIPE NOTES

Get ahead! You can make the tomato mixture (Step 1) up to a day ahead. Store, covered, in the fridge. Continue from Step 2.

Image by Guy Bailey
