Huevos a la Rancho



Used bresc products



Bresc Freshly chopped Spanish garlic 450g



Bresc Pico de gallo 1000g

Ingredients

10

- 10 bagnat (bun)
- 10 eggs
- 650 g mixed beans
- 250 g Bresc Pico de gallo
- 250 g cheese, grated
- 50 g chives
- 50 g Bresc Freshly chopped Spanish garlic

Preparation method

Cut the bagnat buns in half and put the tops to one side. Hollow out the buns. Stir the pico de gallo into the mixed beans. Stir the pico de gallo and garlic into the mixed beans. Fill the buns with the bean mixture. Break an egg above each bun and let it run into it, then sprinkle the grated cheese over it. Bake in the oven for 6 minutes at 200°C. Garnish with finely cut chives.

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