



RECIPES

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TOMATO & BLACK BEAN SKILLET

Seasoned with The BOLD Spice Collection by Chef Will Coleman

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Seasoned with the Backyard Barbecue Spice from the BOLD Spice Collection by Chef Will Coleman.

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Serves 5 People | 10 minutes- prep time | 15 minutes- cooking time | 35 minutes - total time

Ingredients:

- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 14.5 ounce canned black beans, rinsed
- 1 5 ounces can diced green chiles
- 1 cup cherry tomatoes, diced
- 1 tablespoon Backyard Barbecue Spice
- 5 eggs
- Cilantro, for garnishing

Directions:

Place a pan on the stove, over medium heat, and add in the olive oil.

Now, add the diced onions and black beans and cook together for five minutes or until the onions become translucent.

Then, pour in the can of diced green chiles and cherry tomatoes. Continue to cook together for two more minutes.

Season with the Backyard Barbecue Spice and create five indented holes into the dish, using a spoon.

Finally, crack the eggs into each hole, and place a lid over the pan and cook for 2-3 minutes or until the eggs are cooked to your liking.

Once the eggs are done the cooking, garnish off with some cilantro, and serve!

Recipe courtesy of Chef Will Coleman
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