



# BLACK BEAN TACOS

## *with fried eggs*

*A fiesta of flavour, our black bean tacos bring some Mexican heat to the table and are great for gatherings and laid-back suppers. Smoky black beans, creamy avocado, and rich fried eggs on slightly charred tacos, topped with tangy feta, a fresh kick of chilli and coriander. Serve with lime wedges, tomatillo salsa, and hot sauce for an irresistible and zesty culinary experience.*

Prep time 15 minutes | Cook time 20 minutes | Serves 2

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Olive oil	1 avocado, finely sliced
1 shallot, finely chopped	50g feta
3 garlic cloves, crushed	1 green chilli, finely sliced
1 teaspoon cumin	Handful of fresh coriander leaves
1 teaspoon smoked paprika	1 lime, cut into wedges to serve
400g tin black beans, drained	Tomatillo salsa, to serve
4 Burford Brown eggs	Hot sauce, to serve
4 corn tortillas	

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Start with the black beans. Heat 1 tablespoon of olive oil in a shallow pan, then add the shallot and fry until softened and tender. Then add the garlic along with the cumin and smoked paprika and fry for a few minutes until smelling fragrant. Then tip in your black beans, season well, and then let these bubble away on a low heat while you prepare the rest.

Place a dry frying pan on the heat, and add each corn tortilla, toasting them lightly on each side (you want some black char spots to show), then keep them tightly wrapped in a clean tea towel to stay warm.

To the same frying pan, add 1 tablespoon of olive oil on a medium low heat. Then crack in the four Burford Brown eggs and fry until the edges are starting to crisp but the yolk is still runny.



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