

Rancheros

Breakfast Mince

425g [Urban Appetite Roasted Capsicum and Mild- Chilli Sauté Sauce](#)

500g beef mince

1 bag baby spinach leaves

8 eggs

Wholegrain bread, toasted

Place the Urban Appetite Roasted Capsicum and mild Chilli Sauté Sauce into a medium-sized pot and bring to a simmer. Add the beef mince by breaking it up with your hands and carefully dropping onto the sauce.

With a wooden spoon, stir to combine the ingredients.

Cook for around 15 minutes stirring occasionally.

Meanwhile, poach the eggs in plenty of white vinegar-laced, simmering water.

Separately boil a jug of water and pour the water into a plastic mixing bowl with handles. Drop the spinach leaves into the boiling water and stir until they wilt. Drain immediately.

Distribute the mince evenly into 4 shallow bowls. Push out any remaining water from the spinach and place some wilted leaves on top of each dish of mince.

Place hot toast on the side and top with poached eggs.

Serve immediately.

Serves 4

