

# Huevos Rancheros

Makes 2 Servings

## Ingredients:

- 1 cup (240 ml) favorite salsa recipe
- 8 ounces (425 g) canned black beans, drained
- 1/2 tsp cumin
- 2 round corn tortillas
- 1/2 Tbp (15 ml) butter
- 2 large eggs
- 1/4 cup (120 ml) crumbled cotija (or feta) cheese, or shredded Monterey jack cheese

## Directions:

1. Warm the salsa. Keep it warm in a covered bowl.
2. Warm the black beans in a pan. Add cumin, salt, and pepper to taste. Mash slightly.
3. Heat a dry skillet over medium heat. Add tortillas in a single layer to cook until warm and slightly toasted, turning as needed. Remove and cover to keep warm.
4. Coat the skillet with butter. Fry eggs over medium heat to preference. Season to taste with salt and pepper.
5. Serve fried eggs on warm tortillas and add cooked salsa, warmed black beans and cheese.
6. Add additional toppings and enjoy!

