

## **Huevos Rancheros**

Prep Time: 5 minutes

Cooking Time: 15 minutes

Yield: 2 servings

### **Ingredients:**

4 eggs

4 tortillas

1/2 cup cooked black beans

1/2 cup medium salsa

### **Possible Toppings:**

grated cheddar cheese

chopped scallions

chopped parsley or cilantro

tofu or almond milk cheese

### **Directions:**

1. Heat tortillas in oven or toaster just until soft.
2. Warm salsa and black beans in a nonstick pan.
3. Move to one side. Crack eggs and cook 3-5 minutes to desired firmness.
4. Place two warm tortillas side-by-side on a warmed plate and slide eggs and half the salsa and beans onto the tortillas.
5. Repeat with remaining eggs.
6. Garnish with your choice of toppings.