



HUEVOS RANCHEROS WITH AVOCADO SALSA

SERVINGS: 4 | PREP TIME: 10 MINS | COOK TIME: 35 MINS

This Mexican inspired breakfast dish is delicious any time of the day. Topped with avocado salsa, black beans and a fried egg, your family is sure to love this for breakfast or dinner.

INSTRUCTIONS:

1. Heat a 2-quart saucepan over medium and add one tablespoon of olive oil. When the oil is warm add the onion and cook for 4-5 minutes until the onion begins to soften.
2. Add the garlic, cayenne pepper, cumin and cook for 1 minute longer. Pour in the black beans and salsa and bring to a simmer. Let the mixture bubble away for 10-12 minutes until the beans thicken.
3. In the base of a blender add the avocado, sour cream, lime juice and sea salt. Blend until smooth. Set aside.
4. Heat a griddle or large pan over medium. When hot, add the butter and allow it to melt. Working in batches, crack the eggs onto one side and fry until cooked over-medium. On the other half toast the tortillas.
5. To build, spoon 3 tablespoons of the beans over each tortilla. Top with a fried egg and a few cilantro sprigs. Serve with the avocado salsa and diced jalapeños.

CRANK UP YOUR COOKING TIP:

*The griddle attachment on the **Frigidaire Professional Range** makes grilling tortillas and frying eggs a snap.*

INGREDIENTS:

8 eggs
1 TBSP. butter
8 x 10" tortillas
1 bunch of cilantro
2-3 jalapeños, finely sliced

FOR THE SALSA BLACK BEANS

4.5 ounce can of black beans
1/4 cup prepared salsa
1/2 tsp. cumin
1/4 tsp. cayenne
1/3 cup red onion, finely diced
1 TBSP. garlic, finely diced
1 TBSP. olive oil

FOR THE AVOCADO SALSA

1 avocado
3 TBSP. freshly squeezed lime juice
1/4 tsp. salt
3/4 cup sour cream