Huevos Rancheros

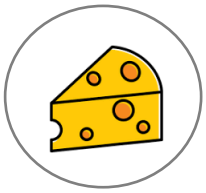
Ingredients

Eggs

Tomatoes

Onion

Beans


Cheese

Tortillas

Instructions

Prep:

Prep Time: 5 minutes

Ingredients:

- 3-6 eggs
- 1 tomato, diced
- ½ onion, diced
- 1 cup beans
- 1 ½ cup cheese, shredded
- 6 small tortillas, or 3 large tortillas

Optional:

- Can use flour or corn tortillas.
- Use as many or as little eggs as you would like.
- Add chopped cilantro and lime juice to the diced tomato and onion for a tastier Pico de Gallo.
- Can add other toppings such as other vegetables or other proteins.

Cook:

Cook Time: 15 minutes

1. Dice the tomato and onion. Combine the tomato and half of the diced onions to a bowl. Set aside.
2. Add the other half of the diced onion to a pan with oil or butter over medium heat. Cook until softened (about 2 minutes. Add the beans to the pan and season with salt, pepper, and any other additional seasonings. Cook for about 3-5 minutes, then transfer to a bowl and set aside.
3. Using the same pan over medium heat, add the tortillas and let it toast for about 2 minutes each side (cook one at a time). Set the tortillas aside.
4. Using the same pan, cook the eggs to your liking. Typically this recipe calls for a fried egg, but will taste great however you decide to cook it!
5. Top the hot tortilla with shredded cheese, seasoned beans, eggs, and the tomato and onions.
6. Serve and Enjoy!

Cooking Notes:

- Cook the beans ahead of time to save time cooking, or used canned beans!