



# HUEVOS RANCHEROS WITH AVOCADO AND SALSA VERDE

FAST. EASY. FRESH.

**1.** Start by peeling and dicing your **onion**. De-seed your **jalapenos** and finely mince. Open the can of **black beans**, drain, and rinse under cool water. Peel and de-pit your **avocado** and slice into small pieces. Peel and mince the **garlic**.

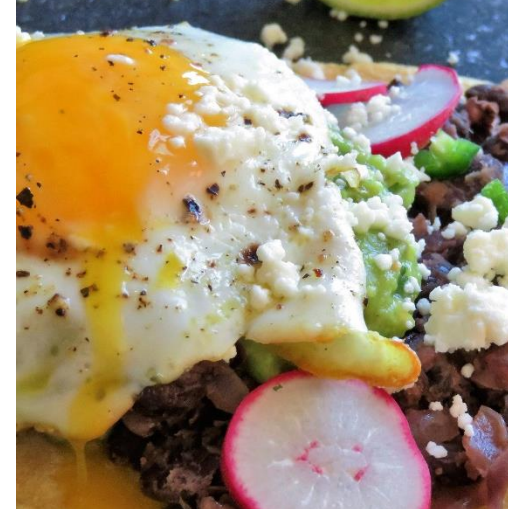
**2.** Heat the **oil** in a large pan over medium heat. Add the **onion** and cook for 5-6 minutes, stirring often, until the onion begins to soften. Add the **Spice Mix** (**chili powder, cumin, and cayenne**) and stir to combine.

**3.** Add the **beans** and **¼ cup water** and stir to combine. Reduce the heat and let the beans cook for 7-8 minutes. Remove from heat and mash some of the beans with the back of a spoon. Cover your beans so they stay warm and set aside.

**4.** Meanwhile, place your chopped **avocado** in a small bowl and mash well with a fork. Stir in your **salsa verde, garlic, juice from ½ lime, half the jalapeno**, and roughly torn **cilantro**. Stir well to combine and set aside.

**5.** Heat a medium pan over medium-high heat and add 2 tsp. **oil**. Crack your **eggs** gently into the pan and season with **salt and pepper**. Fry for 3-4 minutes until the whites are set (cover the pan to help set the tops of the eggs). If you like a firmer yolk cook for a couple minutes longer.

**6.** To assemble, slice your **radishes** thinly. Then place two **tortillas** down, top equally with the **bean mixture**, then the **avocado salsa verde**. Slide your **eggs** on top of each one, and garnish with **radishes, feta cheese**, and remaining **jalapeno**. Repeat with the other six tortillas. Enjoy!



## Ingredients (4 Person Serving – 898 Calories Per Serving)

Black Beans	1 540 ml Can	Avocados	2
Water	½ Cup	Cilantro	Small Bunch
Olive Oil	2 Tbsp. + 4 tsp.	Jalapeno	1
Red Onion	1	Garlic	2 Cloves
Chili Powder	½ tsp.	Corn Tortillas	8
Cumin Powder	½ tsp.	Large Eggs	8
Cayenne	¼ tsp.	Feta	4 Tbsp.
Limes	2	Radishes	4
Salsa Verde	1 Cup	Salt and Pepper	To taste

**30** Minute  
Cook  
Time!