



HUEVOS RANCHEROS WITH AVOCADO AND SALSA VERDE

FAST. EASY. FRESH.

1. Start by peeling and dicing your **onion**. De-seed your **jalapeno** 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**.

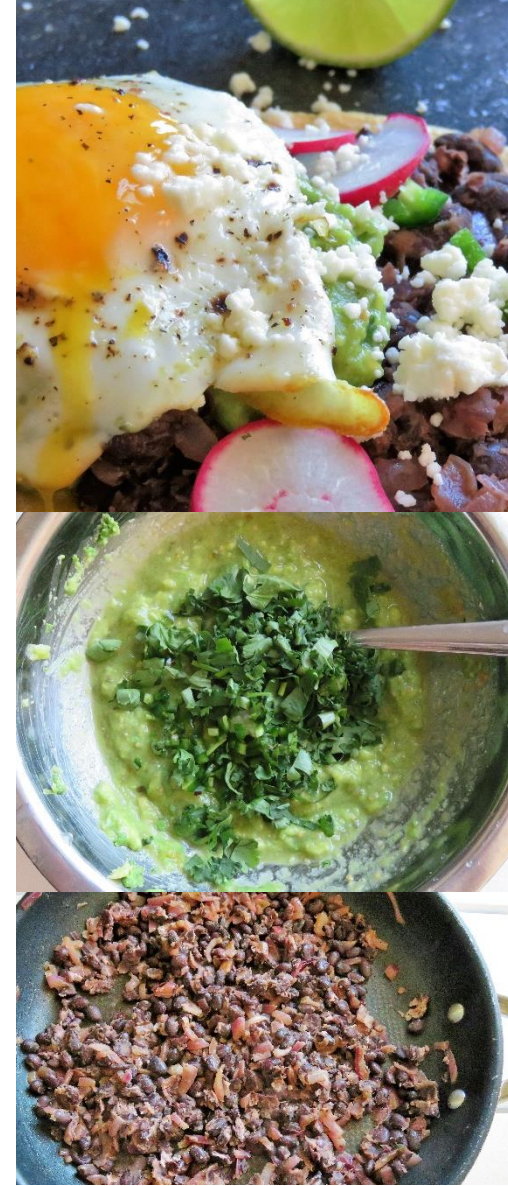
2. Heat the **oil** in a large pan over medium heat. Add the **onion** and cook for a 5-6 minutes, stirring often, until the onion begins to soften. Add the **Spice Mix** (**chili powder, cumin, and cayenne**) and stir.

3. Add the **beans** and $\frac{1}{4}$ **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 $\frac{1}{4}$ lime, $\frac{1}{2}$ 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 two tortillas. Enjoy!



Ingredients (2 Person Serving – 898 Calories Per Serving)

| | | | |
|--------------|--------------------|-----------------|-------------|
| Black Beans | 1 398 ml Can | Avocado | 1 |
| Water | $\frac{1}{4}$ Cup | Cilantro | Small Bunch |
| Olive Oil | 1 Tbsp. + 2 tsp. | Jalapeno | 1 |
| Red Onion | 1 Small | Garlic | 1 Clove |
| Chili Powder | $\frac{1}{4}$ tsp. | Corn Tortillas | 4 |
| Cumin Powder | $\frac{1}{4}$ tsp. | Large Eggs | 4 |
| Cayenne | $\frac{1}{8}$ tsp. | Feta | 2 Tbsp. |
| Lime | 1 | Radishes | 2 |
| Salsa Verde | $\frac{1}{2}$ Cup | Salt and Pepper | To taste |

30 Minute
Cook
Time!