

HUEVOS RANCHEROS TOSTADAS



VEGETARIAN | SERVES 4

INGREDIENTS

- 4 El Rancho tostadas
- 4 large Eggs
- 1½ cups Refried beans
- ½ cup Salsa roja
- 1 Avocado, sliced
- ¼ cup Cotija cheese, crumbled
- 2 Tbsp Fresh cilantro, chopped
- 1 Tbsp Olive oil or butter
- 1 tsp Salt
- ¼ tsp Black pepper
- 1 Lime, cut into wedges



PREPARATION

- Heat refried beans in a small saucepan over medium heat.
- Stir in ½ tsp salt and set aside.
- Heat olive oil or butter in a skillet over medium heat.
- Crack eggs into the pan and season with salt and pepper.
- Cook sunny-side up or to your desired doneness.
- Spread a layer of warm refried beans on each tostada.
- Place a fried egg on top.
- Spoon salsa roja over the egg.
- Add sliced avocado and sprinkle with crumbled cotija cheese.
- Sprinkle with chopped cilantro.
- Serve with lime

Enjoy!