Huevos Rancheros

@SFSTATECARES

PREP TIME: 10 MIN | COOK TIME: <15 MIN | SERVINGS: 1-2

INGREDIENTS

- 1 tsp of cooking oil
- 2 Tbsp chopped onion
- 3/4 cup chopped tomatoes
- 2 eggs
- Salt and pepper, to taste
- 1/3 cup refried beans
- 2 corn tortillas

RECIPE NOTES:

- You can cook the eggs however you like- sunny side up, fried, scrambled.
- Optional toppings: queso fresco or shredded cheese, sliced avocado, crema or sour cream, salsa, cilantro

DIRECTIONS

- In a small saucepan, heat oil over medium heat. Add onion and cook for 3-5 minutes or until soft and translucent, Add tomatoes and cook until softened.
- Push tomato mixture to the side. Add eggs to and cook as desired (fried, scrambled). Season with salt and pepper to taste.
- Heat corn tortillas and top with egg mixture, refried beans, and any additional desired toppings. Enjoy!

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