

## Huevos Rancheros

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**2 tablespoons olive oil**  
**1 6-inch flour tortilla**  
**1/4 cup black beans drained and rinsed**  
**1 large egg**  
**2 tablespoons diced tomatoes**

**1 tablespoon fresh cilantro**  
**1 tablespoon cotija cheese crumbled**  
**avocado peeled, seeded, and sliced**  
**salt and pepper to taste**  
**hot sauce optional**

Heat 1 tablespoon of olive oil in a small skillet. Add the tortilla and cook for 30 seconds on each side until it becomes slightly crisp. Using tongs remove the tortilla to a paper towel to drain any excess oil.

In the same pan add 1 tablespoon of olive oil. Crack an egg into the pan. Fry until the egg is cooked to your liking.

To Layer The Huevos Rancheros:

Add the tortilla to a plate and top with the black beans and the fried egg.

Top with diced tomatoes, cilantro, and cotija cheese.

Add slices of avocado to the plate.

Season with salt, pepper, and hot sauce.

Serve