

## Huevos Rancheros

### Serving size: 2

- ½ tablespoon butter
- 1 ½ tablespoons of vegetable oil
- 2 soft flour tortillas
- 2 eggs
- ½ cup of refried beans (+/- depends on your liking)
- 2 tablespoons of shredded Mexican-blend cheese
- 2 teaspoons of medium taco sauce
- 2 tablespoons of guacamole
- 2 tablespoons sour cream
- 2 tablespoons of diced tomato (optional)
- Scallions sliced thinly on the diagonal (optional)
- Fresh parsley chopped, for garnish

Preheat oven or small toaster oven to 250°F.

Melt butter in medium skillet over medium-low heat. In another smaller-sized skillet, heat vegetable oil over medium heat. Once the smaller skillet is heated, lightly brown both sides of each soft tortilla until a bit crisp (one at a time), and place them in the oven to keep warm.

Carefully crack your eggs into the medium skillet making sure to keep the yolks intact. If you like your yolks cooked a bit medium to medium-well I recommend putting a lid on the skillet (this will steam and cook the top of the egg). Do not flip your eggs – they should remain sunny-side up. Once your eggs are cooked to your liking (I like them on the runny side), sprinkle them with cheese, cover again and remove from heat.

Take your tortillas out of the oven and set them on two separate plates. Spread almost to the edges with refried beans.

Gently place an egg on each of the tortillas, then dash with taco sauce. Dollop your guacamole in the twelve o'clock, three o'clock, 6 o'clock and 9 o'clock positions and place the sour cream in the center. Add your tomatoes (if you are using them) and then garnish with scallions (if you using them) and parsley. Enjoy!