

HUEVOS RANCHEROS

Yield: 2 Servings | Serving Size: 2 tortillas

with toppings

Cost/serving: \$1.18

Ingredients:

4 corn tortillas

1/2 of a 16-ounce can low sodium refried

beans (or refried black beans) *

3 eggs

1/4 cup grated cheese, cheddar or Jack

4 Tablespoons salsa

Directions:

- Place a tortilla in a frying pan on medium heat to soften. Turn over to heat both sides. Keep tortilla warm in 200°F oven. Repeat with remaining tortillas.
- 2) Heat beans in a small saucepan or in the microwave. Be sure to cover beans when heating in the microwave to prevent splatter.
- Cook eggs according to taste. Generally, eggs "over easy" are used, but scrambled eggs work just as well.
- 4) Place two warm tortillas on each plate. Top with the beans and a sprinkle with grated cheese. Place eggs on top of cheese. Top with salsa.

*To reduce the fat in the recipe, choose "no fat" or "low fat" refried beans.

Nutrition Facts

2 servings per container

Serving size

2 tortillas with toppings (263g)

Amou	nt per	servir
Cal	ori	es

340

% Daily Value*
18%
25%
87%
25%
12%
4%
ugars 0 %
6%
15%
15%
10%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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