

## **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* |
|------------------------|----------------|
| Total Fat 14g          | 18%            |
| Saturated Fat 5g       | 25%            |
| Trans Fat 0g           |                |
| Cholesterol 260mg      | 87%            |
| Sodium 580mg           | 25%            |
| Total Carbohydrate 34g | 12%            |
| Dietary Fiber 1g       | 4%             |
| Total Sugars 4g        |                |
| Includes 0g Added St   | ugars 0%       |
| Protein 19g            |                |
| Vitamin D 1mcg         | 6%             |
| Calcium 170mg          | 15%            |
| Iron 3mg               | 15%            |
| Potassium 464mg        | 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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