



Becki's Black Bean Salsa Huevos Rancheros

This is fantastic weekend brunch or 'supper'- ENJOY!

Ingredients

- 1 - 16 oz container Becki's Black Bean Salsa
- 2 TBS vegetable oil
- 4 corn tortillas
- 2 TBS butter
- 8 Farmers Market fresh eggs
- 1 ½ cup Monterey jack or Pepper Jack shredded cheese



Directions

1. In large fry pan, heat ½ tsp oil over medium heat. Add corn tortilla and lightly brown on each side. Repeat with all tortillas, keeping the finished ones warm.
2. Melt 1 TBS butter in fry pan and break 4 eggs and fry until just set. Sprinkle eggs with Jack cheese, cover pan and finish cooking for 1-2 minutes.
3. Place tortilla on each plate and spread with ¼ cup Becki's Black Bean Salsa.
4. Place 2 eggs on each tortilla.
5. Top with more Becki's Black Bean Salsa and a dollop of sour cream.
6. Serve immediately, serves 4.