



Total Time
25 MIN.

Serving Size
1 12TH RECIPE

Difficulty
EASY

With crowd-pleasing Mexican flavours, this vegetarian take on huevos rancheros is delicious for breakfast or brunch.

Yields
12

INGREDIENTS

WEIGHT

MEASURE

Corn tortillas (6-inch/15 cm)

Canola oil

2 tbsp

30 mL

Butter

1/4 cup

60 mL

Eggs

12

12

Each salt and pepper

1/4 tsp

1 mL

Refried black beans

2 1/4 cups

560 mL

Pace® Mild Chunky Salsa, divided

3 cups

750 mL

Sour cream

1/3 cup

75 mL

Fresh cilantro, finely chopped

1/3 cup

75 mL

INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Brush tortillas evenly with oil; arrange on large baking sheet. Bake for 8 to 10 minutes or until toasted and crisp.

2. Meanwhile, melt butter in large nonstick skillet set over medium heat; break eggs into skillet. Season with salt and pepper. Cover and cook for 2 to 3 minutes or until eggs whites are just set for sunny-side-up eggs or until done as desired.

Stir together refried beans and 3/4 cup (175 mL) salsa until blended; spread evenly over each tortilla. Top each tortilla with fried egg and remaining salsa. Drizzle each with 1/2 tbsp (7 mL) sour cream and sprinkle with 1/2 tbsp (7 mL) cilantro.



Tip

- Just as delicious with scrambled eggs or poached eggs.
- Substitute chopped avocado for sour cream.
- Substitute green onions for cilantro.

Serving Tips: