

# Huevos Rancheros with Avocado

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*This is a classic Mexican breakfast that is fabulous accompanied by a ripe avocado. Makes 2 plates.*

## Ingredients:

4 corn tortillas\*  
1 cup refried beans  
4 eggs  
1/2 cup red salsa  
1 avocado, pitted and sliced

## Directions:

1. Heat the tortillas in the microwave or on a comal until hot. Set aside wrapped in a towel or foil to keep hot.
2. Heat the refried beans in a pan or in the microwave and cover to keep hot.
3. Fry the eggs in a generous amount of oil until they are cooked to your desired hardness (ex: over easy, sunny side up, hard).
4. Place 2 tortillas on each plate and place 1 egg on top of each tortilla. Season the eggs with salt and pepper.
5. While the pan is still hot pour the salsa into the pan and heat it up until it bubbles and gets slightly thicker. Pour this over the eggs.
6. Scoop 1/4 cup of refried beans onto each plate.
7. Place an equal amount of avocado slices on each plate and season with salt and pepper.
8. Have a great breakfast!

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