



Cholula Huevos Rancheros

WHAT'S NEEDED

Ingredients:

- 1 can refried beans
- 1/2 cup canola oil
- 8-7" corn tortillas
- 8 eggs
- 1/2 cup shredded Jack or queso fresco cheese
- 2 tbsp. **Cholula Original** Hot Sauce, or more to taste
- 1/4 cup chopped fresh cilantro
- 2 avocados, sliced
- 1 tomato, sliced
- salt and pepper to taste



HOW TO MAKE

Preparation - 4 servings

1. Simmer refried beans for 5 minutes until warm, cover with lid and set aside.
2. Heat canola oil in skillet over medium heat. Immerse tortilla using spatula for 30 seconds until slightly firm. Place cooked tortilla on plate with paper towel. Cook remaining tortillas.
3. Crack eggs into skillet, and cook to desired firmness.
4. To assemble Huevos Rancheros, place tortillas on serving plates. Top each tortilla with refried bean mixture, an egg and then cheese. Shake on **Cholula Original** Hot Sauce to taste. Garnish with fresh cilantro, tomato and avocado. Serve immediately.

