

Huevos Rancheros Salad

Serves 6

1 can black beans
3 large plum tomatoes
½ medium red onion
¾ c. extra-virgin olive oil
½ c. fresh lime juice
3 tbsp. roughly chopped fresh cilantro
¾ tsp. Hot sauce
¾ tsp. salt
12 c. mixed spring greens
6 corn tortillas
6 large eggs
½ c. Crumbled queso fresco

In a medium bowl, gently stir black beans, tomatoes, onion, 1/2 cup oil, lime juice, cilantro, hot sauce, and salt to combine to create a fresh salsa. Set aside. Divide greens among 6 dinner plates and set aside.

With 1 tablespoon olive oil, lightly brush all 6 tortillas and sprinkle lightly with salt to taste. Toast tortillas directly under broiler or over an open flame, 1 minute per side. Cut tortillas into quarters and wrap in foil to keep warm.

Evenly divide all but 1/2 cup of the salsa among the plated greens. Divide remaining oil between 2 large nonstick skillet over medium-high heat. Crack 3 eggs into each pan and reduce heat to medium.

Season eggs with salt and pepper to taste, and cook, lightly splashing tops of eggs with pan oil, until whites are opaque and yolks are deep golden, about 3 minutes. Transfer 1 egg onto each plate. Sprinkle eggs with queso fresco and remaining salsa; garnish with cilantro. Serve salads immediately with reserved tortillas.

Credit: Country Living