

HUEVOS DIVORCIADOS

Servings: 4

Prep Time: 10

Cook Time: 20



Ingredients

- 8 small corn tortillas, 15cm diameter
- 4 tsp. butter, divided
- 8 large EGGS
- salt and pepper
- 2 cups prepared mashed beans, warmed
- 1/2 cup green salsa
- 1/2 cup tomato or red salsa
- 1/2 cup thinly sliced red onion
- 1/2 cup coarsely chopped fresh coriander

Directions

1. BAKE tortillas in a single layer on a large baking sheet in preheated 400°F oven for 7 to 10 minutes or until crispy
2. HEAT half of the butter in large nonstick skillet set over medium-high heat until just melted.
3. For Sunny-Side Up, Over-Easy or Over-Hard Eggs: BREAK 4 eggs and slip into skillet 1 at a time. Immediately REDUCE heat to low
4. COOK eggs about 5 minutes or until whites are completely set and yolks begin to thicken but are not hard.
5. SERVE as is or flip eggs carefully with turner and cook second side to desired doneness. SPRINKLE eggs lightly with salt and pepper. (Repeat method with remaining butter and 4 eggs, or prepare all 8 at once in 2 large non-stick skillets or on one large flat griddle)
6. SPREAD warm mashed beans evenly over tortillas. SPOON green salsa over half the tortillas and tomato salsa over remaining tortillas
7. TOP each tortilla with 1 fried egg
8. RANSFER one of each salsa-topped tortillas to 4 plates and garnish with red onion and cilantro. Serve immediately

