



Breakfast Tostadas with Charred Rancho Salsa

Ingredients:

Serves: 4

Charred Ranchero Salsa:

2 medium tomatoes

1/2 red onion, peeled and sliced

2 garlic cloves, peeled

1 teaspoon ground cumin

1/2 teaspoon chipotle chili powder

2 teaspoons **Jalapeño Lime Balsamic**

1/3 bunch fresh cilantro, stems removed

1/2 teaspoon salt

2 tablespoons **EVOO**

8 small corn tortillas

8 eggs

1 16oz can refried beans

1 avocado, peeled and thinly sliced

1/4 cup queso fresco crumbles

lime wedges for garnish

Instructions:

Preheat an outdoor grill or grill pan over medium-high heat. Once the grill is hot, add tomatoes and onions and cook until charred and tender. Remove from the grill and place in a food processor. Add garlic, cumin, chili powder, balsamic, cilantro and salt, blend until smooth and slightly chunky. Keep refrigerated until ready to serve.

Heat oil in a large skillet over medium-high heat. Working in batches if necessary, add tortillas and fry until crispy, about 1-2 minutes, flipping halfway through. Remove, letting any excess oil drip back into the skillet, and set aside on paper towels. Return the skillet to medium-high heat, crack eggs (working in batches if necessary) into the skillet and cook until desired doneness is reached.

While the eggs are cooking, spread tortillas with refried beans and top with avocado slices. Add eggs to the tortillas and top with ranchero salsa and cheese crumbles. Garnish with lime wedges before serving.