

Huevos Rancheros

 Serves 1

 10 minutes

 Easy



Ingredients

1 tbsp vegetable oil or sunflower oil

1 corn tortilla wrap

1 egg

200g can black beans, drained

Juice ½ lime

½ ripe avocado, peeled and sliced

50g feta, crumbled

Hot chilli sauce (we like sriracha)



Step 1:

Heat the oil in a frying pan over a high heat. Add the tortilla and fry for 1-2 mins on each side until crisping at the edges. Transfer to a plate.



Step 2:

Crack the egg into the pan and cook to your liking. Meanwhile, tip the beans into a bowl, season and add a squeeze of lime, then lightly mash with a fork.

Step 3:

Spread the beans over the tortilla, top with the egg, avocado, feta and chilli sauce. Squeeze over a little more lime juice just before eating.