

Rancheros Egg-in-a-Hole with TOSTITOS® Salsa and Feta Cheese

INGREDIENTS

- 1 cup TOSTITOS® Chunky Salsa – Medium
- 4 slices day-old white sandwich bread
- 3 tbsp butter, divided
- 4 eggs
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 cup canned black beans, drained and rinsed
- 1/2 tsp ground cumin
- 1/2 cup finely crumbled Feta cheese
- 1 avocado, peeled, halved, pitted and diced
- 2 tbsp finely chopped fresh cilantro
- Lime wedges, for serving



PREP
TIME

10min



COOK
TIME

15min



SERVES

4

FEATURING



HOW TO MAKE

DIRECTIONS

- Using 3-inch round cookie cutter, cut out round from center of each bread slice; reserve centers.
- In large nonstick skillet set over medium heat, melt 1 tbsp butter. Cook 2 bread slices for 1 to 2 minutes or until bottoms are lightly toasted. Flip and crack an egg into center of each slice. Season with half the salt and half the pepper. Cover and cook for 2 to 4 minutes or until egg whites are set and yolks are cooked to desired doneness. Transfer to plate. Repeat with 1 tbsp more butter, remaining bread slices, remaining eggs, remaining salt and remaining pepper.
- Increase heat to medium-high heat. Add remaining butter to skillet. Cook reserved bread centers, flipping once, for 1 to 2 minutes or until lightly toasted. Transfer to the plate.
- Add beans and cumin to skillet. Cook, stirring occasionally, for 1 to 2 minutes or until warmed through.
- Top egg-in-a-holes with TOSTITOS® Chunky Salsa – Medium and Feta. Serve with toasted bread rounds, black beans and avocado. Garnish with cilantro. Serve with lime wedges.