



Breakfast Egg Tostada



Serves 1

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Ingredients:

- 2 *Mi Rancho Organic Corn Tortillas*
- ½ cup of Olive Oil
- Pinch of Salt
- Dollop of Butter
- 2 Eggs
- 1 cup of Salsa Verde
- Avocado Slices
- Cilantro
- Crumbled Cotija

Method:

1. Heat oil in frying pan until it reaches 350 degrees. Place tortilla in the oil. Turn tortilla periodically until tortilla is crisp and golden brown. Remove tostada from pan and place on paper towel. Sprinkle with salt while hot. Repeat steps with a second tortilla.
2. Heat new frying pan over medium high heat. Add a dollop of butter to coat the pan. Crack two eggs into the pan and add 1-2 tablespoons of water. Cover pan with a lid and cook for 2-3 minutes.
3. While eggs cook, discard oil from the first pan and add one cup of salsa verde. Take tostada shells and dredge them into the salsa until coated.
4. Place tostadas on a plate and cover with eggs. Begin to carefully drain excess water. Drizzle hot salsa on top of the eggs. Garnish with avocado slices, crumbled cotija cheese and cilantro.