

Avocado Huevos Rancheros



Ingredients

- 2 tablespoons (30 ml) olive oil
- 2 slices of country bread
- 1 large ripe avocado from Mexico
- ½ cup (125 ml) drained and rinsed white beans
- Juice of ½ lime
- Salt and pepper, to taste
- Salsa, to taste
- ½ cup (125 ml) shredded sharp cheddar cheese
- 2 eggs
- Chopped cilantro

Serves 1 (two servings for one person)

Preparation

1. Heat olive oil in a pan over medium-high heat and toast the slices of country bread.
2. Prepare the guacamole by mashing a ripe avocado, white beans, lime juice, salt, and pepper in a bowl.
3. Spread the guacamole on the toasted bread, add salsa, and sprinkle with grated cheese.

