



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

## INGREDIENTS

- 1 cup
- 4 slices day-old white sandwich bread
- 3 tbsp butter, divided
- 4 eggs
- ¼ tsp salt
- ¼ tsp black pepper
- 1 cup canned black beans, drained and rinsed
- ½ tsp ground cumin
- ½ cup finely crumbled feta cheese
- 1 avocado, peeled, halved, pitted and diced
- 2 tbsp finely chopped fresh cilantro
- Lime wedges, for serving



PREP TIME

**10**  
minutes



COOK TIME

**15**  
minutes



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.**