

## Tortilla Egg Sandwich By Amalia Moreno-Damgaard

## **INGREDIENTS**

1/2 white onion 2 vine ripened tomatoes Olive oil Salt Pepper Corn tortillas Mashed black beans Hard boiled eggs Pickled jalapenos Cotija Cheese Parsley

## DIRECTIONS

The GREAT

- 1. Dice onion and tomatoes.
- Preheat olive oil in skillet and sauté tomatoes and onion. Season with salt and pepper to taste. Simmer for 2-3 minutes until saucy.
- 3. Heat corn tortillas on a warm skillet or griddle for 1 minute.
- 4. Spread black beans across tortilla and top with sliced hard boiled eggs.
- 5. Top with sauce mixture.
- 6. Garnish with pickled jalapenos, cotija cheese, and parsley.