



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

## Black Bean Chilaquiles





Celebrate the flavors of Mexico with this easy-to-prepare chilaquiles recipe, featuring fiber-rich black beans.

### INGREDIENTS

- 8 corn tortillas
- 2 tbsp avocado oil
- 1 cup red chile sauce
- ½ cup black beans
- ¼ thinly sliced red onion, to garnish
- 3 tbsp cotija cheese, to garnish
- 1 sliced avocado, to garnish
- ⅓ cup roughly chopped cilantro, to garnish
- 4 fried eggs, to garnish

### INSTRUCTIONS

1. Using a sharp knife or pizza cutter, cut tortillas into 6ths or 8ths, depending on the size of the corn tortilla.
2. Add avocado oil to a cast iron skillet over medium-high heat.
3. Once warmed, add sliced tortillas and sauté for 8-10 minutes, or until crispy and golden.
4. Add red chile sauce to skillet and cook an additional 2-3 minutes, stirring frequently. Add black beans and stir to warm.
5. Remove skillet from heat and garnish with red onion slices, cotija cheese, avocado, cilantro, and fried eggs. Enjoy immediately!

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