

## Chilaquiles Verde

This delicious dish is nutritious, easy to prepare and can be made from what you likely have on hand.

### Ingredients

4 tablespoons olive oil  
2 cups diced veggies (bell pepper, poblanos, zucchini, spinach, etc.)  
½ cup salsa verde  
½ teaspoon cumin  
¼ teaspoon oregano  
7-ounce canned black beans, rinsed, drained (½ can)  
6 corn tortillas- sliced  
½ cup shredded cheese  
4 eggs - whisked  
Salt + Pepper



### Instructions

1. Chop veggies into small pieces - "bite size"
2. Cut (with scissors or a knife) tortillas into long thin strips
3. Open can of beans, rinse + drain
4. Crack eggs into a mixing bowl and whisk
5. In a large skillet, heat 2 tablespoons of the oil. Add the diced veggies and cook, stirring occasionally, until the veggies start to soften, about 3 minutes. Add the sliced tortillas and fry until crisp, another 2 minutes.
6. Add the salsa verde and beans and bring to a simmer; reduce heat to low and continue to cook for 3 minutes.
7. Add beaten eggs to the mixture and scramble everything together until eggs are cooked.
8. Season with salt and pepper.
9. Top with cheese