

EGGS MEXICALI

Yield: 6 Servings | Serving Size: 1 egg and

1/2 cup bean mixture Cost/Serving: \$1.04

Ingredients:

2 cups salsa

2 cups cooked or canned pinto beans, drained and rinsed

6 eggs

6 Tablespoons grated cheese Cooked rice or tortillas

Directions:

- 1) Heat salsa and beans in medium skillet over medium heat until the sauce boils.
- 2) Crack eggs one at a time into a bowl and carefully pour into the bubbly sauce.
- 3) Cover the pan with a lid, reduce heat to medium-low, and cook until the eggs are firm (about 4-6 minutes).
- 4) Sprinkle with grated cheese. Cover pan until cheese melts.
- 5) Serve with rice and tortillas.
- 6) Refrigerate leftovers.

Variations: Substitute black beans or kidney beans for pinto beans. Try brown rice or whole wheat tortillas.

Nutrition Facts

6 servings per container

1 egg, 1/2 cup beans Serving size (126g)	
Amount Per Serving Calories	160
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 185mg	62%
Sodium 870mg	38%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 10g	20%
Vitamin D 1mcg	4%
Calcium 149mg	10%
Iron 2mg	10%
Potassium 441mg	10%

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

This recipe is used with permission of Colorado State University Extension's Eating Smart Being Active program.

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