Huevos Rancheros

Ingredients:
• 14.5 ounce can diced tomatoes, drained
• 1 small onion, diced
• 1/4 cup cilantro leaves
• 1 Jalapeno chile, halved and seeded
• Cooking spray
• 8 large eggs, lightly beaten
• Salt and pepper
• 15 ounce can black beans, rinsed
• 8 small corn tortillas, warmed
• 1/2 cup reduced fat shredded Monterey jack cheese
• 1/4 cup light sour cream

Directions:
1. Place skillet on burner to preheat on medium high.
2. Start by cutting veggies (onion, jalapeño) and drain/rinse canned veggies (tomatoes, beans).
3. Use a food processor to pulse tomatoes, onion, cilantro, and jalapeno pepper until chunky.
4. Coat skillet with cooking spray and add eggs seasoned with salt and pepper.
5. Scramble eggs for 3-4 minutes and then transfer to a large plate.
6. Wipe out skillet and then add beans and 2 tablespoons water.
7. Cook beans until warm and then put in bowl.
8. Wipe out skillet again and add salsa and cook for five minutes.
9. Warm tortillas in microwave.
10. Top tortillas with beans, eggs, salsa, cheese, and sour cream.