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[Home](#) > Huevos Ranchero Toasted Sandwich

Huevos Ranchero Toasted Sandwich



[100% Whole Wheat](#)

Add some Texas heat to your egg-cellent sandwich! The traditional breakfast favorite, huevos ranchero, is reinvented when wedged between Nature's Own toasted Whole Wheat Bread.

Total Time:

7

MIN

Number of Ingredients:

9

Servings:

1

Level:

Medium

Ingredients:

1 teaspoon butter or vegetable oil

1 egg

Salt and pepper to taste

1 slice Nature's Own 100% Whole Wheat Bread

2 tablespoons refried beans, warmed

1/4 avocado, sliced

1 tablespoon salsa

Chopped fresh cilantro

Instructions:

In small skillet, heat butter over medium-high heat.

Fry egg in butter 2 to 3 minutes per side to desired doneness.

Season with salt and pepper.

Meanwhile, toast bread; spread toast with the refried beans.

Place fried egg over refried beans.

Arrange avocado over fried egg.

Top with salsa and chopped fresh cilantro.

Cooks Notes:

Tip: Any Nature's Own bread variety would be good with this recipe.

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