

# PENE

## *Huevos d'Elena*



### **Ingredients:**

- 1 large potato, diced
- ½ pound lean ground beef (or Johnsonville Chorizo)
- ½ cup diced yellow onion
- 2 TBLs diced red bell pepper
- 1 clove garlic, minced
- ½ cup salsa
- 1 tsp chili powder
- ¼ tsp ground cumin
- seasoned salt to taste
- ground black pepper to taste
- 1 tsp olive oil, or as needed
- 4 eggs
- 4 crispy tostada shells, warmed
- 1 can Rosarita Frijoles
- Garnish with fresh cilantro, queso fresco, avocado, sour cream, salsa, or any combination

### **Method:**

1. Place the potato into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 10 to 15 minutes. Drain.
2. Heat a large skillet over medium-high heat. Cook and stir meat, onion, red bell pepper, and garlic in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease.
3. Add potato, salsa, chili powder, cumin, seasoned salt, and pepper to ground beef mixture; cook and stir over low heat until heated through, 3 to 5 minutes.
4. Heat olive oil in a skillet over medium heat; crack eggs into the hot oil. Cook until lightly browned, about 3 minutes per side.
5. Place one tostada shell on each serving plate. Top each with an ample amount of refried beans. Place the second tostada shell on top of the beans, and add the beef-potato mixture. Layer 2 eggs onto each tostada; add any garnish desired.