

**DOITONADIME'S****\$1 PER SERVING HUEVOS RANCHEROS**

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**INGREDIENTS:**

1 jar salsa (16 oz)

1 can black beans (15.5 oz)

4 eggs

Flour tortillas

Optional: scallions, cilantro, sour cream

Serves 4

**DIRECTIONS:**

In a large skillet, bring salsa and beans to a simmer. Make wells in the mixture and add eggs.

Cook covered for 3-5 minutes until the eggs are slightly runny. Sprinkle with toppings.

Serve with tortillas or over corn chips.

**DOITONADIME'S****BULK FREEZER COOKING: BUDGET BURRITOS**

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**INGREDIENTS:** Yields 35 burritos, last 6-8 months in the freezer

35 whole-wheat flour tortillas

64 oz. dry pinto beans

40 oz shredded cheese

32 oz Basmati rice (Indian style)

2-3 white onions, chopped

**DIRECTIONS:** Rinse beans. Fill LARGE pot with enough water to cover beans.

Simmer for 2 hours or until you can pierce with a fork. Prepare rice according to package directions. Add beans, rice, onions, and cheese to tortilla. Fold and wrap with aluminum foil. Store in gallon Ziplock bags in the freezer (8 to a bag). Thaw

**DOITONADIME'S****PORTABELLO MUSHROOM BURGERS**

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**INGREDIENTS:**

4 de-stemmed portobello mushrooms

1/3 cup mayo

4 slices cheddar cheese

2 Tablespoons Dijon mustard

4 English muffins

Optional: lettuce, red onion, salt and pepper to taste

Serves 4

**DIRECTIONS:**

Heat oven to 425. On a rimmed baking sheet, brush mushrooms with 2 tablespoons

in fridge for 24 hours before eating. Heat covered in the microwave for 1-2 minutes.  
Top with your favorite items (salsa, sour cream, tomatoes, etc.)

olive oil. Season with salt and pepper to taste. Place the mushrooms stem side down and roast 20-25 minutes or until tender. Top each mushroom with a slice of cheddar cheese and continue to cook until melted (3 minutes)  
In a small bowl, mix mayo and mustard. Spread on English muffins to make sandwiches  
Add mushroom, and lettuce and onion as desired. Great with oven fries.