

From the recipe box of Señora Banish:

Recipe: Baleadas hondureñas

Ingredients:

- *Flour (or corn) tortillas*
- *Refried beans*
- *Scrambled eggs*
- *Queso fresco (or feta cheese)*
- *Butter*

Directions:

1. *Prepare the scrambled eggs and refried beans in advance.*
2. *While the eggs and beans are still warm, melt enough butter in a skillet to lightly cover the skillet and place a tortilla in the skillet.*
3. *Add refried beans to one half of the tortilla, coating well.*
4. *Add the scrambled eggs over the beans. Sprinkle crumbled queso fresco over the half of the tortilla with beans and eggs.*
5. *Fold the half of the tortilla that does not have toppings over the half with the toppings and flip it!*

** Some people add crumbled bacon or other toppings, or use mozzarella for a melty foldover. You can customize it however you like.*