



skill level	time	servings	cost
easy	1-30min	6	\$

Mario Batali and his family challenged themselves to live off \$124 a week for a family of four, which is the amount of food stamps that are provided to a family of that size. One of the results? This delicious, and inexpensive, breakfast.

- Griddle Pan
- Chef's Knife
- Measuring Spoons
- Measuring Cup (set)
- Mixing Bowl
- Skillet

steps	ingredients per step	instructions
1	1 bunch Scallions	Slice the scallions, keeping the greens and whites separate.
2	1 can Black Beans (drained) 2 Eggs Salt Freshly Ground Pepper	In a large mixing bowl combine black beans, eggs, scallion whites and a pinch of salt and pepper.
3	1 Tablespoon Olive Oil	In a skillet over medium high heat, add the olive oil and once hot, add the bean and egg mixture..
4	1/2 Cup Shredded Cheddar Cheese Hot Sauce	Continue stirring as eggs cook. Add a couple dashes of hot sauce, to taste, and the cheese. Cook until cheese has just melted.
5	12 Fresh Corn Tortillas (warmed)	Warm tortillas on griddle. Divide the egg and bean mixture evenly among the tortillas, topping with the scallion greens to serve.