Ingredients

* 1 tbsp. olive oil
* 1 pint cherry tomatoes, halved
* 1 large sweet potato
* 1 onion, diced
* 6 eggs
* salt and pepper to taste
* 1 Can of black beans
* Tortilla chips

Procedure

1. First, measure out 1 tbsp. olive oil into the skillet on medium heat.
2. Add diced onions to the skillet and cook for 5 minutes until soft.
3. Dice the sweet potato into small pieces and add to the onions. Cook together another 10 minutes.
4. Cut the cherry tomatoes in half and add to the skillet.
5. Drain and rinse the black beans and add to the skillet. Cook until tomatoes break down, approximately 5 minutes.
6. Meanwhile, carefully crack the eggs into a bowl (WATCH FOR SHELLS).
7. Add the salt and pepper to the bowl and stir until mixed.
8. Pour the eggs into the pan AND *watch carefully*. As the eggs set, begin to stir gently only for 10 seconds. Do NOT stir constantly.
9. Just as the egg liquid disappears (approximately 3 minutes, remove from heat and use a spatula to remove the eggs from the pan.
10. Once cooled, crumble chips on top of the eggs.