

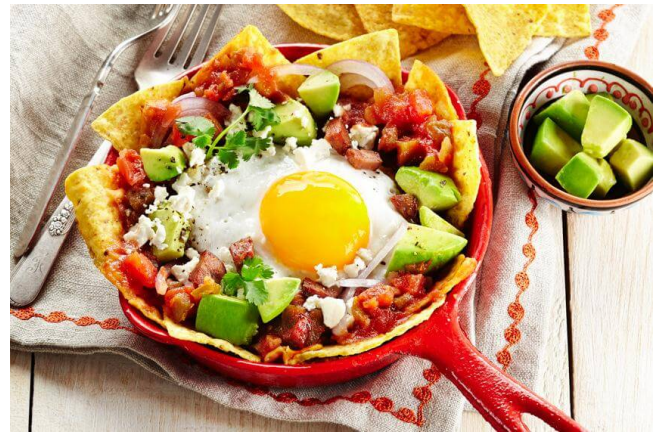
Chilaquiles Con Tostitos®

Ingredients

- 1 bag TOSTITOS® Cantina Thin & Crispy Tortilla chips
- 1 jar TOSTITOS® Chunky Salsa Medium, at room temperature
- 1 cup finely chopped cured chorizo
- 4 eggs
- 1 avocado, diced
- 1/4 red onion, thinly sliced
- 1/2 crumbled feta
- 4 cilantro sprigs

How to make it

1. Toss Tostitos Cantina® Extra Thick tortilla chips with salsa in a large bowl until combined.
2. Set aside.
3. Heat a large frying pan over medium high.
4. Add chorizo and cook until crisp, 2 to 3 min.
5. Transfer to a plate.
6. Crack eggs into pan.
7. Cook, covered, until whites are cooked, but yolks are still runny, 2 to 3 min.
8. Divide chips and salsa among 4 plates.
9. Top each with chorizo, avocado, red onion and a fried egg.
10. Sprinkle with feta and garnish with a cilantro sprig.



PREP
TIME
15 min



COOK
TIME
5-6 min



TOTAL
TIME
-



SERVING
-

Made with