

Chilaquiles

Ingredients

- 1/2 bag (11 oz) SANTITAS® Yellow Corn or SANTITAS® White Corn Tortilla Chips
- 1 jar (15.5 oz) SANTITAS® Hot Salsa or SANTITAS® Mild Salsa
- 4 eggs
- Salt and pepper, to taste
- 1 cup shredded cheese



PREP
TIME
15 min



COOK
TIME
30 min



TOTAL
TIME
45 min



SERVING
4 Servings

How to make it

1. Heat oven to 400°F.
2. Heat Santitas Salsa in a large oven-safe skillet over medium heat.
3. Add Santitas Tortilla chips. Stir to coat chips in salsa, breaking chips as necessary. Remove from heat.
4. Make 4 wells in coated chips. Carefully break 1 egg into each well. Season eggs with salt and pepper, to taste.
5. Transfer skillet to hot oven. Bake for 8-10 minutes, until yolks just begin to set, or to preferred level of doneness.
6. Top with shredded cheese before serving.

Made with



SANTITAS® Yellow Corn