

# Doritos® Flamin' Hot® Chili Oil Eggs

## Ingredients

- 2 cups Long-grain white rice
- 2 tbsp Furikake seasoning
- 1/4 cup Chili oil, divided
- 1 cup crumbled divided DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 4 Eggs
- 2 tsp Black sesame seeds
- 2 tsp Toasted white sesame seeds
- 2 Scallions, thinly sliced

## How to make it

1. Cook rice according to package directions; fluff with fork and stir in furikake seasoning.
2. In large skillet set over medium heat, add 1 tbsp chili oil. Add 1/2 cup crumbled Doritos® Flamin' Hot® Nacho Flavored Tortilla Chips and cook, stirring occasionally, for 2 to 3 minutes or until well coated and crispy. Add 1 tbsp chili oil and stir to combine. Crack eggs into skillet and cook, undisturbed, for 5 to 7 minutes or until whites are set and bottoms are crisp.
3. Divide rice evenly among 4 serving bowls. Top each bowl with a fried egg. Drizzle with remaining chili oil, and sprinkle with black sesame seeds, white sesame seeds and remaining Doritos® Flamin' Hot® Nacho Flavored Tortilla Chips. Garnish evenly with scallions.



PREP  
TIME

20 minutes



COOK  
TIME

25 minutes



TOTAL  
TIME

45 min



SERVING

4

## Made with



**DORITOS® FLAMIN' HOT® Nacho  
Flavored Tortilla Chips**