

# Spicy Pesto Eggs on Ruffles® Original Potato Chips





## Ingredients

- 3 tbsp Chili oil, divided
- 1/4 cup Basil pesto
- 4 Eggs
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 2 cups RUFFLES® Original Potato Chips
- 2 tbsp Chopped fresh parsley (optional)
- 1/2 tsp Hot pepper flakes

## How to make it

1. In large skillet set over medium heat, add 2 tbsp oil. Add pesto and cook, stirring frequently, for 1 to 2 minutes or until warmed through and blended.
2. Crack eggs into skillet and season with salt and pepper. Cook, undisturbed, for 5 to 7 minutes or until whites are set and yolks have reached desired doneness.
3. Divide Ruffles® Original Chips evenly between 2 serving plates. Top evenly with spicy pesto eggs. Drizzle with remaining oil and garnish with parsley (if using) and hot pepper flakes.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
5 minutes	10 minutes	15 min	2

## Made with



**RUFFLES® Original Potato Chips**