



PREP TIME

15min



COOK

TIME

5-6min



SERVES

4

Chilaquiles Con TOSTITOS®

INGREDIENTS

- **1 bag** TOSTITOS® Cantina Thin & Crispy
- **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

FEATURING



HOW TO MAKE

DIRECTIONS

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