



PREP TIME

15min



COOK TIME

7min



SERVES

12

## FEATURING



# Mini Huevos Rancheros

## INGREDIENTS

- **40 (1/2 bag)** TOSTITOS® Original Restaurant Style
- **1/2 cup** TOSTITOS® Chunky Salsa Medium
- **1 tbsp** canola oil
- **12** eggs
- **1/4 cup** milk
- **1/4 tsp** each salt and freshly ground pepper
- **1/2 cup** shredded Tex-Mex cheese blend
- **2 tbsp** finely chopped chives

## HOW TO MAKE

### DIRECTIONS

- Heat the oil in a large nonstick skillet set over medium heat.
- Whisk the eggs with the milk, salt and pepper; pour into the skillet.
- Cook, without stirring, for 1 minute or until starting to set on the bottom.
- Cook, stirring frequently, for 3 minutes or until small curds set but are still tender.
- Arrange the TOSTITOS® Restaurant Style Tortilla Chips on a serving platter.
- Top each chip with scrambled eggs and salsa.
- Sprinkle with cheese and chives.
- Broil for 3 minute or until cheese is melted.
- Serve immediately.