



PREP TIME

**15min**



COOK

TIME

**5-6  
min**

**FEATURING**



# Chilaquiles Con Tostitos®

## INGREDIENTS

- 1 bag TOSTITOS® Cantina Thin & Crispy Tortilla chips
- 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

## HOW TO MAKE

### DIRECTIONS

- Toss Tostitos Cantina® Extra Thick 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.