

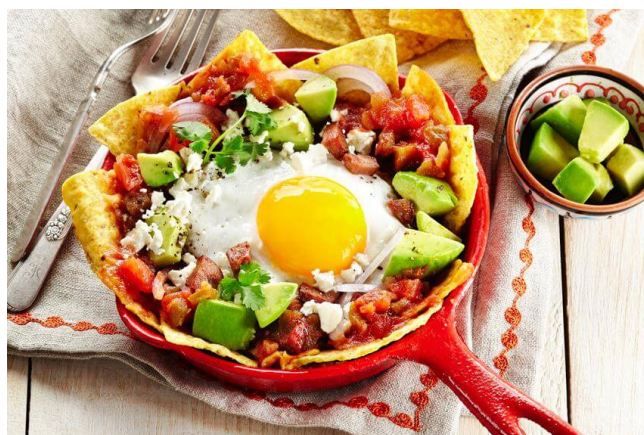
# Chilaquiles Con TOSTITOS®

## 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

## How to make it

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5-6 min	20 min	4

## Made with



**TOSTITOS® Cantina Thin & Crispy**