

# Chilaquiles with Eggs

## Ingredients

- 4 corn tortillas prepared using Quaker® Tortilla Mix (see package for recipe)
- 2 tbsp vegetable oil
- 4 eggs
- 1 cup of any of the following topping ingredients: green onions, green bell peppers, mushrooms, tomatoes or chorizo
- Cilantro and/or queso fresco for serving (optional)

## How to make it

1. Prepare tortillas according to package directions.
2. Cut each tortilla into 4 triangles.
3. In a medium skillet, heat oil over medium heat.
4. Add tortillas and fry for 3 to 4 minutes or until golden brown and crispy.
5. Remove from skillet and set aside on a plate lined with several paper towels.
6. Drain the skillet, leaving small amount of oil.
7. In same skillet, add fried tortillas, eggs, and combined topping ingredients.
8. Mix well and cook for an additional 2 to 3 minutes or until eggs are firm.
9. Serve with fresh cilantro, parsley and/or queso fresco, if desired.



PREP  
TIME  
5 min



COOK  
TIME  
10 min



TOTAL  
TIME  
15 min



SERVINGS  
4

## Made with



**Quaker® Tortilla Mix - Masa Harina de Maiz**