

# Spicy Pesto Eggs on RUFFLES® Original Potato Chips

## Ingredients

- 3 tbsp chili oil, divided
- 1/4 cup basil pesto
- 4 eggs
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 cups RUFFLES® Original Potato Chips
- 2 tbsp chopped fresh parsley (optional)
- 1/2 tsp hot pepper flakes

## How to make it

1. In large skillet set over medium heat, add 2 tbsp oil. Add pesto and cook, stirring frequently, for 1 to 2 minutes or until warmed through and blended.
2. Crack eggs into skillet and season with salt and pepper. Cook, undisturbed, for 5 to 7 minutes or until whites are set and yolks have reached desired doneness.
3. Divide RUFFLES® Original Chips evenly between 2 serving plates. Top evenly with spicy pesto eggs. Drizzle with remaining oil and garnish with parsley (if using) and hot pepper flakes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	2

## Made with



RUFFLES® Original Potato Chips