

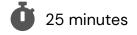




Red Chile Tostadas

with Crispy Fried Eggs

Crispy corn tortillas served with flavourful beans, crispy fried eggs, fresh avocado, coleslaw and pickled onion.





2 servings



Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli, slices of fresh red chilli or jalapeño!

PROTEIN TOTAL FAT CARBOHYDRATES

57g

30g

121g

FROM YOUR BOX

RED ONION	1
TOMATO PASTE	1 sachet
TINNED BEANS	400g
AVOCADO	1
CORIANDER	1 packet
COLESLAW	1 bag (250g)
CORN TORTILLAS	8-pack
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sugar (of choice), smoked paprika, ground coriander

KEY UTENSILS

large frypan x 2

NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

To use less oil, add tortillas to a dry frypan and warm according to packet instructions.





1. PICKLE THE ONION

In a non-metallic bowl (see notes), whisk together 3 tbsp vinegar, 11/2 tbsp water, 1 tsp salt and 1 tsp sugar. Thinly slice and add 1/4 red onion to pickle. Set aside.



2. COOK THE BEANS

Heat a pan with oil over medium heat. Slice and add remaining onion and cook for 3 minutes. Stir in tomato paste, 2 tsp paprika, 1 tsp coriander, salt and pepper. Pour in beans (including liquid) and 1/4 tin water. Simmer for 5 minutes, take off heat.



3. PREPARE SLAW & GARNISH

Mash 1/2 avocado with finely chopped coriander stems, 1 1/2 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper in a serving bowl. Toss in coleslaw to coat.

Slice remaining 1/2 avocado and set aside with coriander leaves.



4. CRISP THE TORTILLAS

Heat a second frypan over medium-high heat with **oil** to coat base of pan (see notes). Add tortillas, in batches, and cook for 2-3 minutes each side until tortillas are crisp. Remove to a plate and keep pan over heat for step 5.



5. COOK THE EGGS

Add extra **oil** to reserved frypan if necessary. Crack eggs (to taste) into pan and cook to your liking.



6. FINISH AND SERVE

Divide tortillas among plates. Top with beans and egg. Serve with coleslaw and avocado slices. Garnish with coriander and pickled onion.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



