

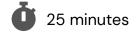




# **Red Chile Tostadas**

# with Crispy Fried Eggs

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





4 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!

TOTAL FAT CARBOHYDRATES

47g 27g

97g

#### FROM YOUR BOX

RED ONION	1
TOMATO PASTE	1 sachet
TINNED BEANS	2 x 400g
AVOCADOS	2
CORIANDER	1 packet
COLESLAW	1 bag (450g)
CORN TORTILLAS	12-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.



## 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.



# 2. COOK THE BEANS

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





#### 3. PREPARE SLAW & GARNISH

Mash 1 avocado with finely chopped coriander stems, 2-3 tbsp vinegar, 1 tbsp olive oil, salt and pepper in a large bowl. Toss in coleslaw to coat.

Slice remaining avocado and set aside with coriander leaves.



## 5. COOK THE EGGS

Add extra **oil** to reserved frypan if necessary. Crack eggs 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



