Product Spotlight: Totopos Chips

La Tortilleria's totopos chips are gluten-free, without any nasty preservatives or additives. They only have three ingredients and taste as real tortilla chips should.

L2 Red Chilaquiles
with Crispy Fried Eggs

Corn totopos chips tossed in a homemade enchilada sauce served with fresh toppings, crispy fried eggs and zingy lime wedges.

Spice it up!

Add a few drops of your favourite hot sauce to the enchilada sauce, some ground chilli or finely chopped chipotle chillies!

🕐 30 minutes 🍴 2 servings 🥗 Vegetarian

14 October 2022

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	50g	53g

1. MAKE THE ENCHILADA SAUCE

Heat a large frypan over medium heat with **2 tbsp oil**. Finely slice spring onions (reserve green tops for step 3). Add to pan along with tomato paste, **2 tsp smoked paprika, 1 1/2 tsp cumin** and **1 tbsp flour** (see notes). Stir for 1 minute.


2. SIMMER THE SAUCE

Pour **1 1/2 cups water** into sauce and add 1/2 bag coleslaw. Cook, covered, stirring occasionally, for 6-8 minutes until sauce thickens. Remove from heat and season to taste with **salt and pepper.**

3. PREPARE FRESH TOPPINGS

Zest lime. Add to a bowl along with juice from 1/2 lime. Thinly slice spring onion green tops and add to lime bowl along with remaining coleslaw. Season with **salt and pepper** and toss to combine. Wedge remaining lime and slice avocado.
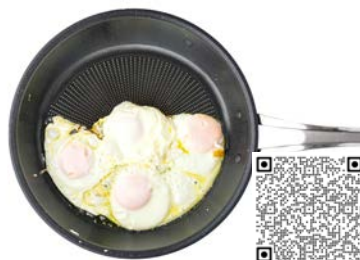
4. COOK THE EGGS

Heat a second frypan over medium-high heat with **oil**. Crack in eggs (use to taste) and cook to your liking (see notes).

5. TOSS THE CHIPS

Add chips (to taste) to enchilada sauce. Toss until well coated.

6. FINISH AND SERVE

Divide tossed chips onto plates. Add the fresh toppings and fried egg. Serve with lime wedges.

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**