



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### 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.



## L4 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.



30 minutes



4 servings



Vegetarian

14 October 2022

## Spice it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	48g	51g

## FROM YOUR BOX

SPRING ONIONS	1 bunch
TOMATO PASTE	1 tub
COLESLAW	1 bag (450g)
LIME	1
RADISHES	1 bunch
AVOCADOS	2
FREE-RANGE EGGS	6-pack
TOTOPOS CHIPS	1 bag

## FROM YOUR PANTRY

oil for cooking, salt, pepper, flour of choice, smoked paprika, ground cumin

## KEY UTENSILS

2 frypans

## NOTES

We used plain flour but cornflour or rice flour will also work well.

Scan the QR code to see our blog post on how to cook your eggs perfectly.

**Protein upsize** – protein upsize is 1 packet feta cheese. Crumble feta over finished dish.



### 1. MAKE THE ENCHILADA SAUCE

Heat a large frypan over medium heat with **1/4 cup oil**. Finely slice spring onions (reserve green tops for step 3). Add to pan along with tomato paste, **1 tbsp smoked paprika**, **3 tsp cumin** and **2 tbsp flour** (see notes). Stir for 1 minute.



### 2. SIMMER THE SAUCE

Pour **3 cups water** into sauce and add 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 radishes. Add to bowl with lime. Season with **salt and pepper** and toss to combine. Wedge remaining lime and slice avocados.



### 4. COOK THE EGGS

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



### 5. TOSS THE CHIPS

Add chips 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**

