



**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.



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

2 servings

Vegetarian

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** 11g **TOTAL FAT** 30g **CARBOHYDRATES** 44g

FROM YOUR BOX

SPRING ONIONS	1 bunch
TOMATO PASTE	1 sachet
COLESLAW	1 bag
LIME	1
AVOCADO	1
FREE-RANGE EGGS	6-pack
TOTOPOS CHIPS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, flour of choice (see notes), 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.



Scan the QR code to submit a Google review!



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**. Stir for 1 minute.



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).



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**.



5. TOSS THE CHIPS

Add **chips** to **enchilada sauce**. Toss until well coated.



3. PREPARE THE FRESH TOPPINGS

Thinly slice reserved **spring onion tops** and **zest lime**. Add to a bowl along with remaining **coleslaw** and **juice from 1/2 lime**. Toss to combine and season with **salt and pepper**.

Wedge remaining **lime** and slice **avocado**.



6. FINISH AND SERVE

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

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