

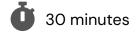




Red Chilaquiles

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!

21g

FROM YOUR BOX

SPRING ONIONS	1 bunch
TOMATO PASTE	2 sachets
COLESLAW	1 bag
RADISHES	1 bunch
LIME	1
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.



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

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

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



