



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.



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	10g	32g/40g	42g/55g

FROM YOUR BOX

	4 PERSON	6 PERSON
SPRING ONIONS	1 bunch	2 bunches
TOMATO PASTE	2 sachets	3 sachets
COLESLAW	1 bag	2 bags
RADISHES	1 bunch	1 bunch
LIME	1	2
AVOCADOS	2	3
FREE-RANGE EGGS	6-pack	2 x 6-pack
TOTOPOS CHIPS	1 bag	2 bags

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 **1/4 cup oil**. Thinly 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**. Stir for 1 minute.

6P – use **1 1/2 tbsp smoked paprika**, **1 tbsp cumin** and **3 tbsp flour**.



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**.

6P – pour **4 1/2 cups water** into **sauce** and add **coleslaw**.

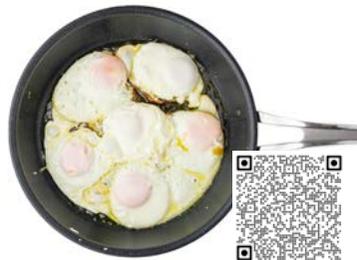


3. PREPARE THE FRESH TOPPINGS

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**.

6P – add to a bowl along with **juice from 1 lime** and wedge remaining **1 lime**.



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? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.
Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

