

Chilaquiles

Ingredients

- 1/2 bag (11 oz) SANTITAS® Yellow Corn or SANTITAS® White Corn Tortilla Chips
- 1 jar (15.5 oz) SANTITAS® Hot Salsa or SANTITAS® Mild Salsa
- 4 eggs
- Salt and pepper, to taste
- 1 cup shredded cheese

How to make it

1. Heat oven to 400°F.
2. Heat SANTITAS® Salsa in a large oven-safe skillet over medium heat.
3. Add SANTITAS® Tortilla Chips. Stir to coat chips in salsa, breaking chips as necessary. Remove from heat.
4. Make 4 wells in coated chips. Carefully break 1 egg into each well. Season eggs with salt and pepper, to taste.
5. Transfer skillet to hot oven. Bake for 8-10 minutes, until yolks just begin to set, or to preferred level of doneness.
6. Top with shredded cheese before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	4

Made with



SANTITAS® Yellow Corn