

# DORITOS® FLAMIN' HOT® Chili Oil Eggs

## Ingredients

- 2 cups long-grain white rice
- 2 tbsp furikake seasoning
- 1/4 cup chili oil, divided
- 1 cup crumbled DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips, divided
- 4 eggs
- 2 tsp black sesame seeds
- 2 tsp toasted white sesame seeds
- 2 scallions, thinly sliced



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	4

## How to make it

1. Cook rice according to package directions; fluff with fork and stir in furikake seasoning.
2. In large skillet set over medium heat, add 1 tbsp chili oil. Add 1/2 cup crumbled DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips and cook, stirring occasionally, for 2 to 3 minutes or until well coated and crispy. Add 1 tbsp chili oil and stir to combine. Crack eggs into skillet and cook, undisturbed, for 5 to 7 minutes or until whites are set and bottoms are crisp.
3. Divide rice evenly among 4 serving bowls. Top each bowl with a fried egg. Drizzle with remaining chili oil, and sprinkle with black sesame seeds, white sesame seeds and remaining DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips. Garnish evenly with scallions.

## Made with



**DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips**