

FRITOS® Chilaquiles

Ingredients

- 1 tbsp vegetable oil
- 2-4 eggs
- 10-oz can red chile sauce
- 1 (9.25 oz) bag Fritos® Scoops!® Corn Chips
- 1 cup shredded pepper jack cheese
- 1/2 avocado, sliced
- 4 oz queso fresco, crumbled
- 1/2 bunch of cilantro, chopped
- 2-3 radishes, thinly sliced

How to make it

1. Pour the red chile sauce into a 10-inch cast iron skillet. Cook over medium heat for 5 minutes, until reduced slightly. Stir in FRITOS® SCOOPS!® and pepper jack cheese. Cook until the cheese is melted.
2. While the cheese is melting, heat a non-stick pan over medium heat and crack the eggs into the pan. Cook until whites are set and yolk is still runny.
3. Add the eggs to the skillet with the chips and cheese. Remove pan from heat and top with queso fresco, avocado, radishes and cilantro.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 5 min | 10 min | 15 min | 2-3 |

Made with



Fritos® Scoops!® Corn Chips