CHILAQUILES



HOW TO MAKE

DIRECTIONS

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.



INGREDIENTS

1/2 bag (11 oz) Santitas Yellow or White Corn Tortilla Chips

1 jar (15.5 oz) Santitas Hot or Mild Salsa

4 eggs

Salt and pepper, to taste

1 cup shredded cheese

