



RECIPE DEVELOPMENT & PHOTOGRAPHY BY
KRISTEN CARLI - CAMELBACK NUTRITION & WELLNESS

CHILAQUILES

ingredients

- 1 cup tortilla chips
- 1 14.5oz can of Fire Roasted Salsa
- 1 tbsp olive oil
- 1 egg
- 1 tbsp cilantro chopped
- 1 tsp red onion diced
- 2 tbsp queso fresco crumbled

directions

1. In a large skillet over medium heat, add salsa.
2. Pour chips into salsa. Using tongs, gently cover each side of each chip in salsa. Place on a large plate.
3. In a small skillet over medium heat, add olive oil. Once hot, crack egg into skillet. Cook for about 5 minutes until fried.
4. Sprinkle cilantro, red onion, and queso fresco on chips. Top with fried egg.