



Cheesy Chorizo Breakfast Nachos

with Guacamole & Fried Eggs



40min



2 Servings

Break the rules with us and whip up this favorite nighttime dish for the breakfast table. Homemade tortilla chips crisp up to salty perfection in the oven, then we pile them high with chorizo and onions. Shredded cheese melts under the broiler before we crown the heap with runny eggs. Then go nuts with toppings! Chopped tomatoes, creamy guacamole, and sour cream counteract the gentle bite of cilantro and pickled jalapeños.

What we send

- 1 plum tomato
- 1 lime
- 1 yellow onion
- 6 (6-inch) corn tortillas
- ½ lb pkg chorizo sausage
- 2 (2 oz) shredded cheddar-jack blend ⁷
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ⁷
- 2 (2 oz) guacamole
- 2 oz pickled jalapeños ¹⁷

What you need

- neutral oil
- sugar
- kosher salt & ground pepper
- 2-3 large eggs ³

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip

You can complete steps 1-3 the night before! Refrigerate veggies and chorizo in airtight containers; store chips in airtight container at room temperature. Complete steps 4-6 when ready to serve.

Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 30g, Carbs 27g, Protein 25g



1. Prep ingredients

Preheat oven to 350°F with racks in the upper third and bottom.

Finely chop **tomato**. Cut **lime** into 8 wedges. In a medium bowl, combine **tomatoes, juice from 2 lime wedges, 1 tablespoon oil, ¼ teaspoon sugar, and salt and pepper** to taste.

Halve **onion** and thinly slice one half (save rest for own use). Finely chop **3 tablespoons of the sliced onions**.



4. Broil nachos

Push chips together so they slightly overlap in spots. Sprinkle with **cheese**, then **chorizo and onions**.

Broil on bottom oven rack until cheese is melted, 2-3 minutes (watch closely as broilers vary).



2. Bake chips

Stack **tortillas** and cut into wedges. Brush a rimmed baking sheet with **oil**; add tortilla chips in a single layer. Generously drizzle with **oil** and season with **salt**.

Bake on upper oven rack until golden and crisp, 10-20 minutes (check every 5 minutes to avoid burning).



5. Fry eggs

Heat **1 tablespoon oil** in reserved skillet until shimmering. Crack in **2-3 large eggs** and cook over medium heat until whites are set and yolks are still runny, about 3 minutes. Season with **salt** and **pepper**.



3. Cook chorizo

While **chips** bake, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chorizo** and **sliced onions**; cook, breaking up into very small pieces, until cooked through and browned in spots, about 5 minutes. Transfer to a plate; reserve skillet for step 5.

Switch oven to broil.



6. Assemble & serve

Pick **cilantro leaves** from stems; discard stems. Top **nachos** with **eggs, sour cream, guacamole, and tomatoes**. Sprinkle with **chopped onions, pickled jalapeños, and cilantro leaves**.

Serve **breakfast nachos** with **remaining lime wedges**. Enjoy!