

DINNERLY



Chorizo & Egg Chilaquiles with Pickled Jalapeños



30-40min



2 Servings

You love brunch, we love brunch. You love Mexican food, we love Mexican food. So chilaquiles for dinner? It's a no-brainer. Just simmer baked tortillas and chorizo sausage with our red enchilada sauce, crack some eggs over top, and stick it in the oven. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 serving)

WHAT WE SEND

- 12 (6-inch) corn tortillas
- 2 scallions
- ½ lb pkg chorizo sausage
- 2 (4 oz) red enchilada sauce
- 2 oz shredded cheddar-jack blend ²
- 2 oz pickled jalapeños ³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 large eggs ¹

TOOLS

- rimmed baking sheet
- medium (10") ovenproof skillet

ALLERGENS

Egg (1), Milk (2), Sulphites (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 25g, Carbs 45g, Protein 26g



1. Bake tortilla chips

Preheat oven to 425°F with a rack in the upper third.

Stack **tortillas**, then cut into 4 wedges. Toss on a rimmed baking sheet with 2 **tablespoons oil** and a **pinch each of salt and pepper**; spread into an even layer. Bake on upper oven rack until golden-brown and crisp, stirring halfway through cooking time, 15–20 minutes (watch closely as ovens vary).



2. Cook chorizo

While **tortillas** bake, trim ends from **scallions** and thinly slice, keeping dark greens separate for serving.

Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until well browned and cooked through, 3–5 minutes. Add **scallion whites** and **light greens** and cook, stirring, 1 minute more.



3. Simmer sauce & add chips

To skillet with **chorizo**, add **all of the enchilada sauce** and **1¼ cups water**; bring to a simmer over medium-low heat and cook until sauce is reduced by half, 5–7 minutes. Season with **salt** and **pepper**.

Fold in **tortilla chips** with a spatula until evenly coated.



4. Add eggs & bake

Make 4 wells in skillet and crack **1 large egg** into each. Season with **salt** and **pepper**. Sprinkle **cheese** over top and bake on upper oven rack until cheese is melted, egg whites are just set, and yolks are still runny, about 10 minutes (watch closely).



5. Serve

Serve **chorizo** and **egg chilaquiles** topped with **scallion dark greens** and **pickled jalapeños**. Enjoy!



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.