

# 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 <sup>2</sup>
- 2 oz pickled jalapeños

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 large eggs <sup>1</sup>

## TOOLS

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

## ALLERGENS

Egg (1), Milk (2). 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.

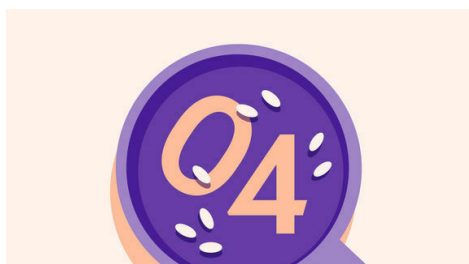
Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until well browned and cooked through, 3–5 minutes. Add **scallion whites** and **light greens** and cook, stirring, 1 minute more.



### 3. Simmer sauce & add chips

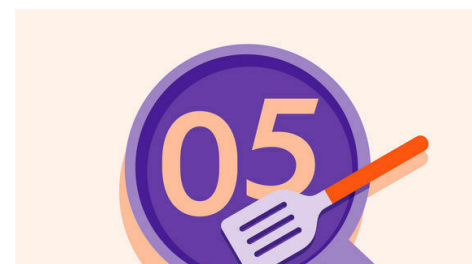
To skillet with **chorizo**, add **all of the enchilada sauce** and **1¼ cups water**; bring to a simmer over medium-low heat and cook until sauce is reduced by half, 5–7 minutes. Season with **salt** and **pepper**.

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.