

DINNERLY



Chorizo & Egg Chilaquiles:

Have Brunch for Dinner(ly)!



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. Of course brunch isn't brunch without friends, so be sure to send out invites because this dish serves up some generous portions. We've got you covered!

WHAT WE SEND

- 12 (6-inch) corn tortillas
- 1 oz scallions
- ½ lb pkg chorizo sausage
- 2 (4 oz) pkts red enchilada sauce
- 2 oz pkt shredded cheddar-jack blend ⁷
- 2 oz pickled jalapeños ¹²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 large eggs ³

TOOLS

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

ALLERGENS

Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 30g, Carbs 54g, Proteins 32g



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.

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



3. Simmer sauce & add chips

Add **all of the enchilada sauce** and 1¼ **cups water** to skillet with **chorizo**; bring to a simmer. Simmer over medium-low heat 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. Load em up!

Feel free to add more toppings like chopped cilantro, sour cream, salsa verde, hot sauce, and pico de gallo!