



# Chilaquiles with Eggs



**SERVINGS**

4



**COOKING TIME**

10 Minutes

This comforting Mexican dish is the perfect way to spice up your morning. Use Quaker Tortilla Mix to create an authentic savory breakfast. Chilaquiles with eggs is full of flavor and easy to make.

## Ingredients

- 4 corn tortillas prepared using [Quaker® Tortilla Mix](#) (see package for recipe)
- 2 tablespoons vegetable oil
- 4 eggs
- 1 cup of any of the following topping ingredients: green onions, green bell peppers, mushrooms, tomatoes or chorizo
- Cilantro and/or queso fresco for serving (optional)

## Cooking Instructions

1. Prepare tortillas according to package directions.
2. Cut each tortilla into 4 triangles.
3. In a medium skillet, heat oil over medium heat.
4. Add tortillas and fry for 3 to 4 minutes or until golden brown and crispy.
5. Remove from skillet and set aside on a plate lined with several paper towels.
6. Drain the skillet, leaving small amount of oil.
7. In same skillet, add fried tortillas, eggs, and combined topping ingredients.
8. Mix well and cook for an additional 2 to 3 minutes or until eggs are firm.
9. Serve with fresh cilantro, parsley and/or queso fresco, if desired.