



A member of **FEEDING AMERICA**

## Chilaquiles Revamped

### Ingredients:

4 eggs  
2 corn tortillas, torn into 1 inch pieces  
¼ cup salsa or picante sauce  
2 Tbsp. shredded cheese  
½ avocado, cubed  
Salt & pepper

### Directions:

Heat a medium skillet over medium-high heat. Crack eggs into separate bowl and whisk. Spray non-stick cooking spray to pan, wait 1 minute and add whisked eggs to skillet. Cook for about 2 minutes. While eggs are still a little wet add the tortillas and salsa. Mix ingredients together in skillet and cook for another 1-2 minutes until desired doneness. Plate and add cheese on top to melt. Place avocado on the side and finish with salt and pepper.