



## Chorizo & Egg Chilaquiles

**Prep: 20 minutes**

**Cook: 15 minutes • Serves: 6**

- 12 PICS large eggs
- 1 can (10 ounces) green enchilada sauce
- ½ cup PICS sour cream
- ½ cup packed fresh cilantro sprigs plus additional for garnish (optional)
- 9 ounces beef or pork chorizo, casing removed if necessary
- 1 red bell pepper, thinly sliced
- ½ jalapeño chile pepper, minced
- ½ medium red onion, finely chopped
- ½ (13-ounce) bag PICS tortilla chips
- 1 tablespoon PICS unsalted butter
- ¾ cup crumbled queso fresco or PICS feta cheese

1. In large bowl, whisk eggs. In blender, blend enchilada sauce, sour cream and cilantro until smooth.

2. In large nonstick skillet, cook chorizo over medium heat 7 to 8 minutes or until cooked through, breaking up meat with side of spoon. With slotted spoon, transfer chorizo to bowl; cover to keep warm. In same skillet with remaining fat, cook bell pepper, jalapeño and onion 4 to 5 minutes or until vegetables are soft, stirring occasionally; transfer to bowl with chorizo and cover to keep warm.

3. Meanwhile, transfer enchilada sauce mixture to large saucepot and heat to simmering over medium heat; remove saucepot from heat. Add chips and toss until well coated; cover to keep warm.

4. In same skillet, melt butter over medium heat. Add eggs and cook 4 to 5 minutes or to desired doneness, stirring occasionally; fold in chorizo-vegetable mixture.

5. To serve, evenly divide tortilla mixture over 6 plates; evenly top with egg mixture, sprinkle with queso fresco and add **Culinary Tours Peri Peri Hot Sauce to taste.**

*Approximate nutritional values per serving:*

*656 Calories, 44g Fat (17g Saturated), 443mg Cholesterol, 1230mg Sodium, 28g Carbohydrates, 2g Fiber, 31g Protein*