

COOKING TIME

personal recipe organizer

APPETIZERS

SOUPS

SALADS

SIDES

MAINS

BREADS

DESSERTS

DRINKS

CATEGORY

image thumbnail

Recipe Name

Hands-On Time: 18 minutes
Total Time: 27 minutes

CATEGORY

image thumbnail

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Hands-On Time: 18 minutes
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Recipe Name

CATEGORY

Brief Description Bacon ipsum dolor amet esse tempor venison dui, rump occaecat pork belly adipisicing irure aliqua turducken dolore pork loin. Pork belly pig occaecat, ad deserunt.

Hands-On Time: 18 minutes
Total Time: 27 minutes
Servings: 4
Something Else: blah blah

CATEGORY

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Mains

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Mains: Poultry

image thumbnail

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Hands-On Time: 18 minutes

Total Time: 27 minutes



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Recipe Name

Hands-On Time: 18 minutes

Total Time: 27 minutes



Recipe Name

Brief Description Bacon ipsum dolor amet esse tempor venison duis, rump occaecat pork belly adipisicing irure aliqua turducken dolore pork loin. Pork belly pig occaecat, ad deserunt.

Total Time: 27 minutes

Prep: 18 minutes

Cook: 9 minutes

6 Servings

Ingredients

- ☐ 2 large tomatoes, chopped
- ☐ 2 jalapeño peppers, seeded
- ☐ 1 cup organic vegetable broth
- ☐ 1/4 teaspoon salt
- ☐ 2 garlic cloves, peeled
- ☐ 1 tablespoon olive oil
- ☐ 1/4 cup chopped red onion
- ☐ 4 cups tortilla chips (about 40 chips)
- ☐ 6 large eggs
- ☐ 1 ripe avocado, peeled and sliced
- ☐ 1/4 cup light sour cream
- ☒ 1 tablespoon finely chopped fresh cilantro

Directions

- 1

Place **tomatoes** and **jalapeños** in a blender.
Add **broth**, **salt**, and **garlic**.
Cover and process on high speed for 1 minute or until smooth; set aside.
- 2

Heat a 12-inch sauté pan over medium-high heat.
Add **oil**; swirl to coat.
Add **onion**; sauté 2 minutes or until just tender, stirring occasionally.
Add **tomato mixture** to pan. Bring to a simmer.
Reduce heat to medium-low, and continue to simmer, uncovered, for 10 minutes, stirring occasionally.
- 3

Add **chips** to pan, and stir to coat with tomato mixture.
Crack **eggs**, 1 at a time, over chips, evenly spacing them in a circle inside pan.
Reduce heat to medium-low, cover, and cook for 5 to 7 minutes or until eggs are set but still runny in the centers.
Remove pan from heat. Arrange **avocado slices** over eggs.
Top with dollops of **sour cream** and a sprinkle of **cilantro**. Serve immediately.

Notes

Add your notes