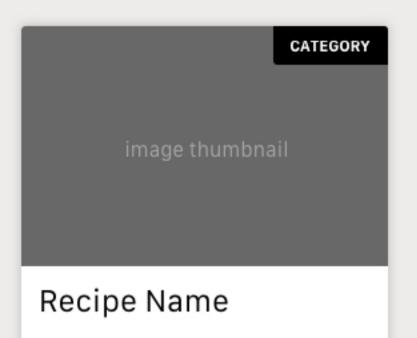
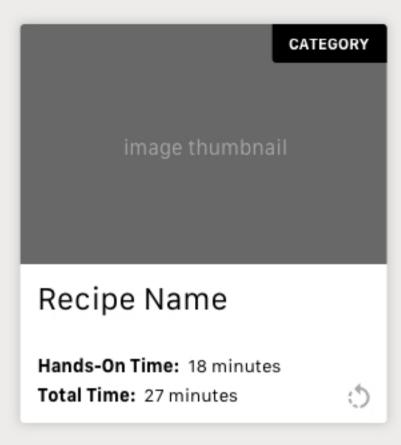
APPETIZERS SOUPS SALADS SIDES MAINS BREADS DESSERTS DRINKS

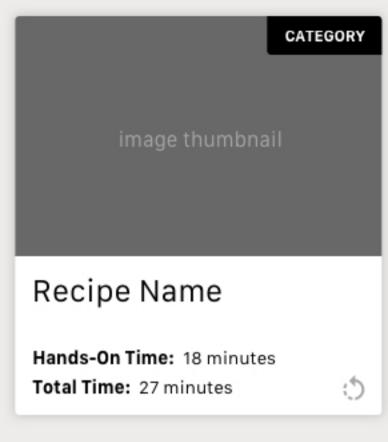


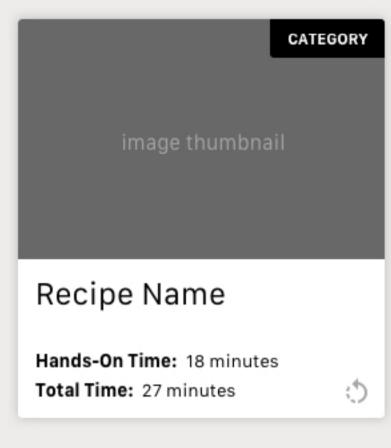
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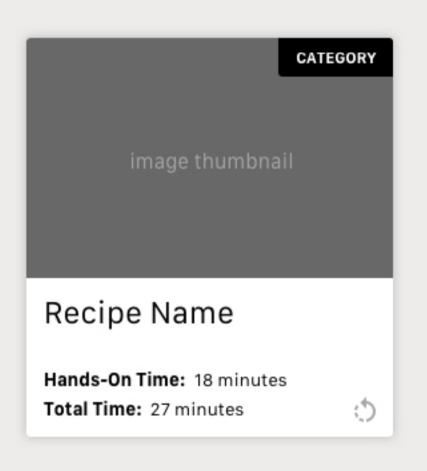
Hands-On Time: 18 minutes

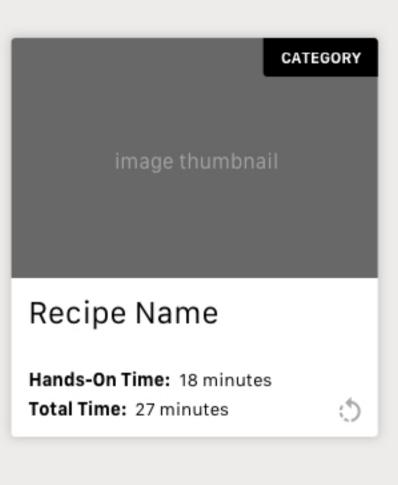
Total Time: 27 minutes

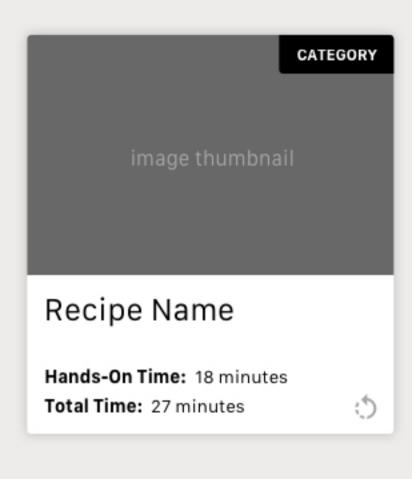


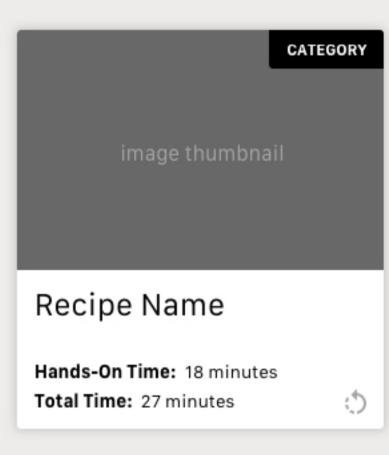


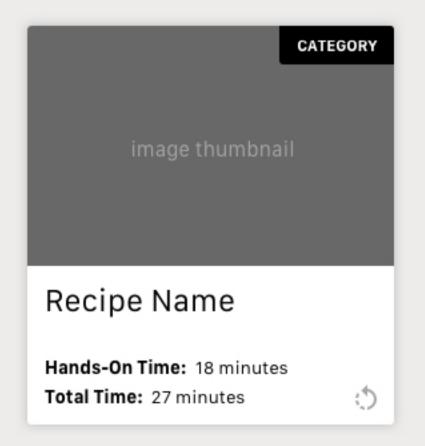


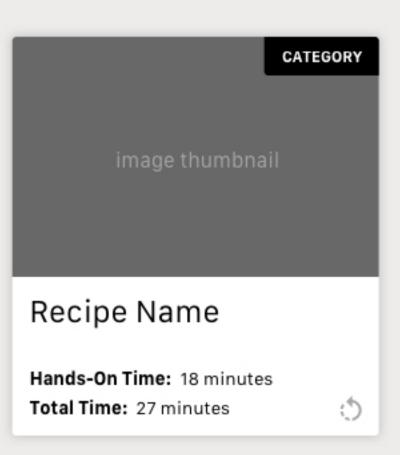


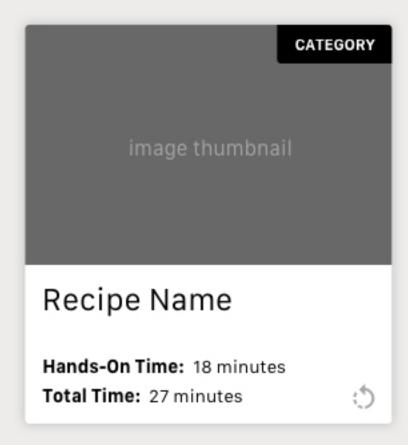


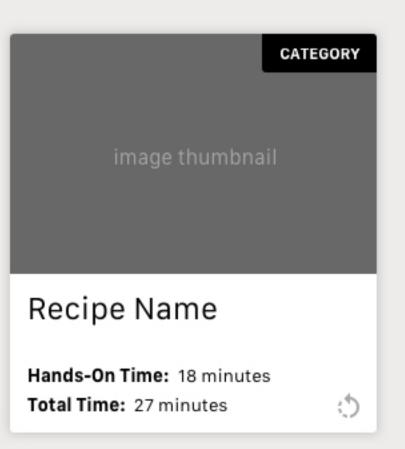












**APPETIZERS** SOUPS SALADS MAINS **BREADS** DRINKS SIDES DESSERTS

CATEGORY

Recipe Name

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

Recipe Name

CATEGORY

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.

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

Servings: 4

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Something Else: blah blah

CATEGORY

Recipe Name

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

CATEGORY Recipe Name Hands-On Time: 18 minutes

Total Time: 27 minutes

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CATEGORY

Recipe Name

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

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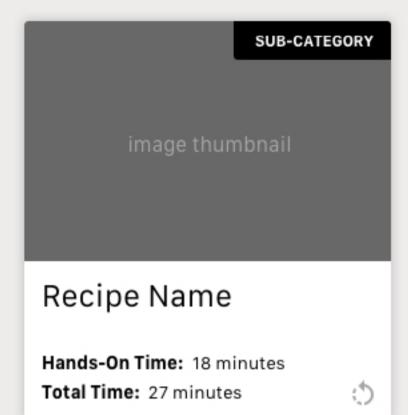
Recipe Name Hands-On Time: 18 minutes Total Time: 27 minutes

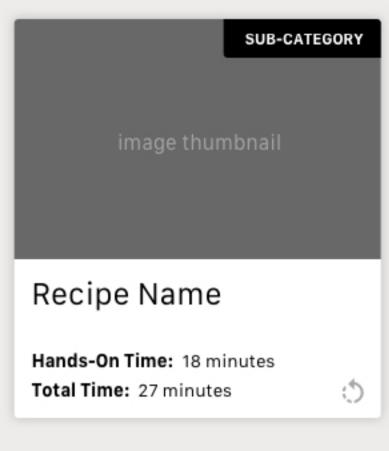
CT DESSERTS **APPETIZERS** SOUPS SALADS SIDES MAINS BREADS DRINKS Recipe Name Recipe Name Recipe Name Recipe Name Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes : : Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes CATEGORY CATEGORY CATEGORY CATEGORY Recipe Name Recipe Name Recipe Name Recipe Name Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes : : () 0 Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes CATEGORY CATEGORY CATEGORY CATEGORY Recipe Name Recipe Name Recipe Name Recipe Name Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes Total Time: 27 minutes CATEGORY CATEGORY CATEGORY CATEGORY Recipe Name Recipe Name Recipe Name Recipe Name Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes Hands-On Time: 18 minutes

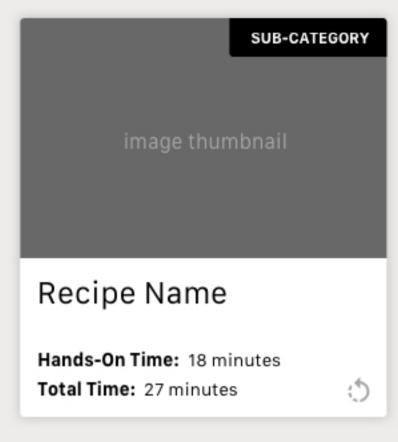
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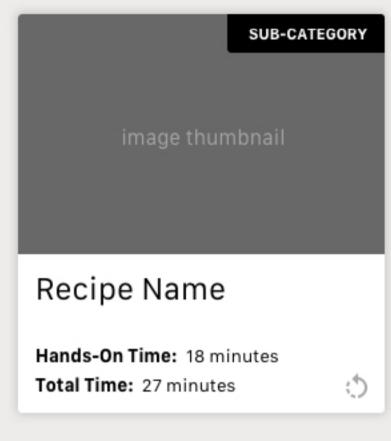
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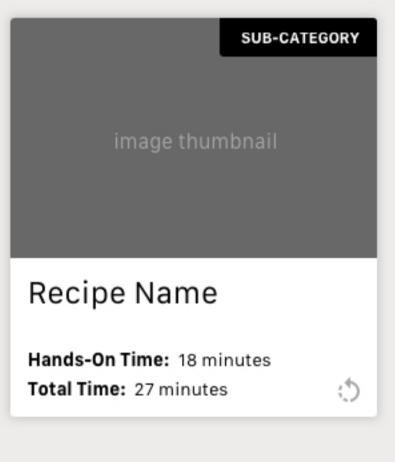
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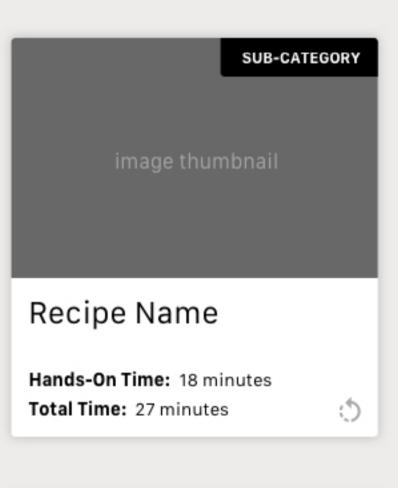


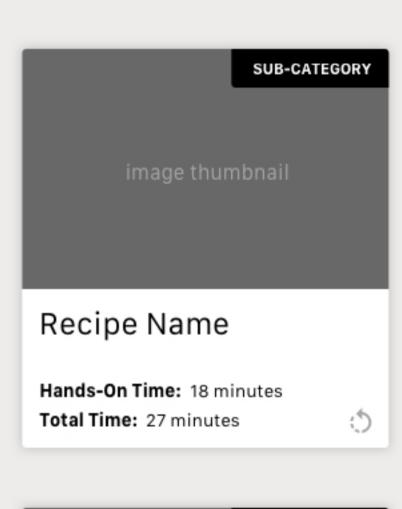


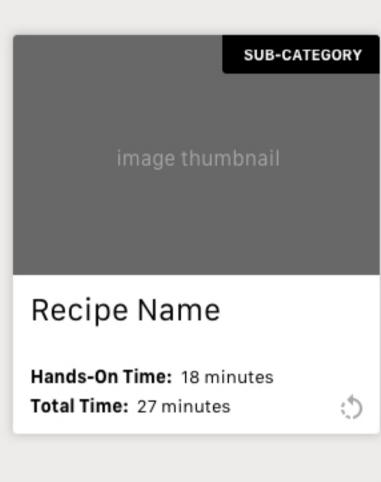


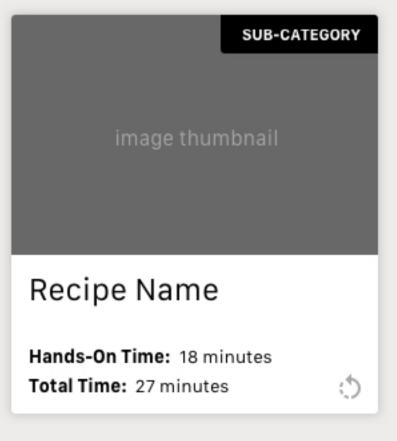




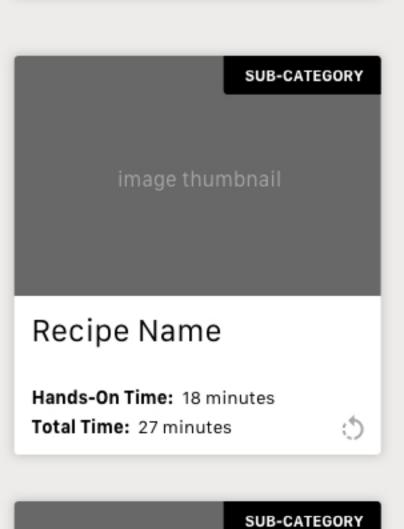


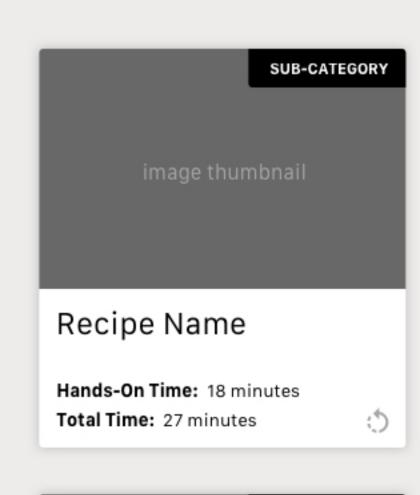




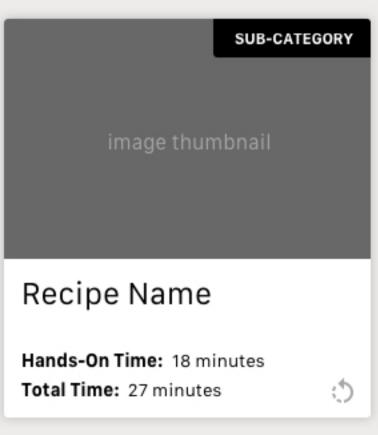


SUB-CATEGORY



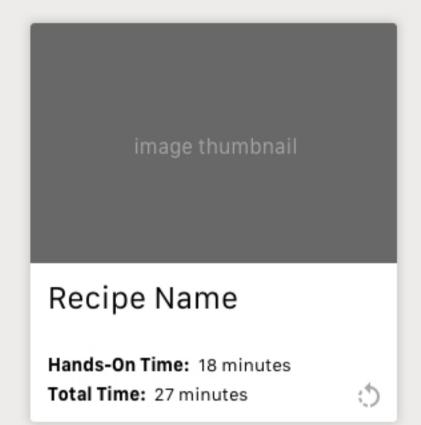


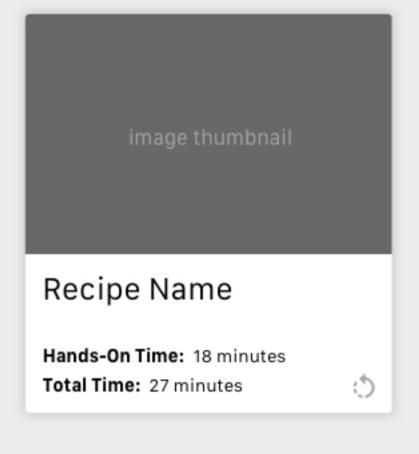
SUB-CATEGORY

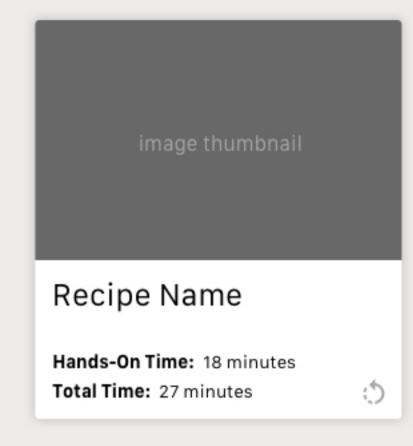


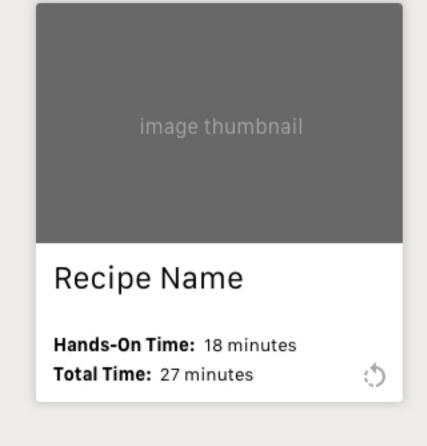
SUB-CATEGORY

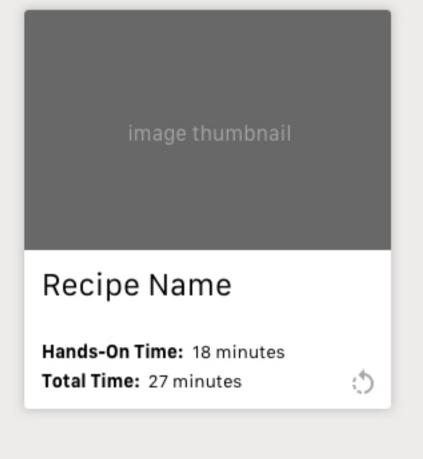
# Mains: Poultry

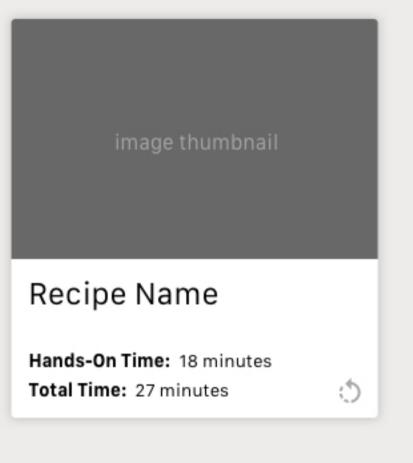


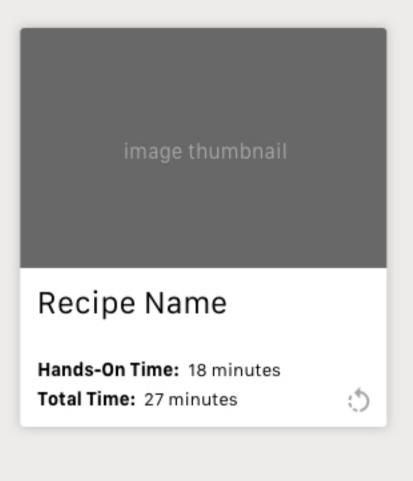


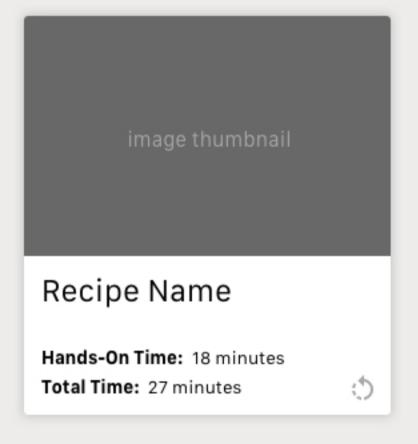












### **Recipe Name**

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 j	alapeño pepp	ers, see	eded
<u> </u>	cup organic ve	egetable	e broth
	4 teaspoon sa	ılt	
<u>2</u> 2	garlic cloves,	peeled	

2 large tomatoes, chopped

1/4 cup chopped red onion

1 tablespoon olive oil

- 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**



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.



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.



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