



PREP  
TIME

20<sub>min</sub>



COOK  
TIME

25<sub>min</sub>



SERVES

4

# DORITOS® FLAMIN' HOT® Chili Oil Eggs

## INGREDIENTS

**2 cups** long-grain white rice

**2 tbsp** furikake seasoning

**1/4 cup** chili oil, divided

**1 cup** crumbled DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips, divided

**4** eggs

**2 tsp** black sesame seeds

**2 tsp** toasted white sesame seeds

**2** scallions, thinly sliced

## HOW TO MAKE

### DIRECTIONS

Cook rice according to package directions; fluff with fork and stir in furikake seasoning.

In large skillet set over medium heat, add 1 tbsp chili oil. Add 1/2 cup crumbled DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips and cook, stirring occasionally, for 2 to 3 minutes or until well coated and crispy. Add 1 tbsp chili oil and stir to combine. Crack eggs into skillet and cook, undisturbed, for 5 to 7 minutes or until whites are set and bottoms are crisp.

Divide rice evenly among 4 serving bowls. Top each bowl with a fried egg. Drizzle with remaining chili oil, and sprinkle with black sesame seeds, white sesame seeds and remaining DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips. Garnish evenly with scallions.

## PRODUCT

