



CHEETOS® Crunchy FLAMIN' HOT® Eggs with Feta

INGREDIENTS

2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

4 tsp canola oil, divided

1 ½ cups crumbled Feta cheese, well-drained

4 eggs

1 avocado, peeled, halved, pitted and mashed

4 small tortillas, warmed

1 tbsp fresh chopped cilantro

Lime wedges, for serving (optional)

HOW TO MAKE

DIRECTIONS

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.

In large nonstick skillet set over medium-high heat, heat 1 tsp oil. Sprinkle 1/3 cup feta evenly in pan. Cook for 1 to 2 minutes or until feta starts to melt. Crack an egg in center of cheese and sprinkle with 2 tbsp CHEETOS® dust. Reduce heat to medium. Cover and cook for 2 to 3 minutes or until egg whites are set but yolk is still runny. (Alternatively, cook to preferred doneness.) Wipe pan clean and repeat with remaining oil, remaining feta, remaining eggs, and more CHEETOS®.

Spread mashed avocado evenly over warm tortillas. Sprinkle each tortilla with 1 tbsp CHEETOS® dust, then top with feta-fried egg. Garnish with cilantro. Serve with lime wedges if desired.



PREP
TIME
15min



COOK
TIME
20min



SERVES
4

PRODUCT

