



MAKE-AHEAD CHEESY EGG TOSTADA BITES

with Sour Cream & Scallions

INGREDIENTS

6 PERSON | 12 PERSON



12 | 24
Flour Tortillas
Contains: Soy, Wheat



6 | 12
Eggs
Contains: Eggs



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Old El Paso Mild
Red Enchilada
Sauce



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



2 | 4
Scallions



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

TOSTADAS

Our cheesy egg bites are a fun spin on crispy tortillas layered with toppings.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 390



REHEAT & EAT

To enjoy these tostada bites again, refrigerate in an airtight container, then reheat portions in a lightly oiled muffin tin in a 375-degree oven or toaster oven until warmed through, 10 minutes.

BUST OUT

- Muffin tin
- Paper towels
- Large bowl
- Whisk
- Can opener
- Small bowl
- Plastic wrap
- Black pepper
- Nonstick cooking spray
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 MAKE TORTILLA CUPS

- Adjust rack to middle position (**middle and top positions for 12 servings**) and preheat oven to 425 degrees. Generously coat a standard 12-cup muffin tin (**two muffin tins for 12**) with **nonstick cooking spray**.
- Cut four evenly spaced 1-inch slits around the edge of each **tortilla**.
- Wrap tortillas in damp paper towels and microwave until warmed through and pliable, 30-60 seconds.
- Press tortillas into wells of prepared muffin tin to form **tortilla cups**. **TIP: Keep the pleats of the tortillas above the edge of the wells to prevent any egg mixture from leaking out.**



4 PREP SCALLIONS

- While tostada cups bake, **wash and dry produce**.
- Trim and thinly slice **scallions**.
- Transfer to a small bowl and loosely cover scallions with a damp paper towel. Cover bowl with plastic wrap and refrigerate until ready to serve.



2 MIX FILLING

- Place **2 TBSP butter (4 TBSP for 12 servings)** in a large microwave-safe bowl. Microwave until melted, 30-60 seconds.
- Whisk in **eggs***, **one packet of sour cream**, **¼ cup water**, and **pepper** until thoroughly combined (**use two packets of sour cream and ½ cup water for 12**).



5 FINISH TOSTADA BITES

- Once **tostada bites** are done baking, immediately top each with **1 tsp remaining enchilada sauce**. Let cool in muffin tin for 5 minutes.



3 ASSEMBLE & BAKE

- Evenly divide **egg mixture** between **tortilla cups**. (**We used about 3 TBSP per cup.**)
- Add **1 TBSP enchilada sauce (you'll use the rest in Step 5)** to each tortilla cup. Sprinkle evenly with **Mexican cheese blend** and **Monterey Jack**.
- Bake on middle rack until egg mixture is set and cheese is golden brown, 15-18 minutes. (**For 12 servings, bake on middle and top racks, swapping positions halfway through.**) **TIP: If the tortilla edges start to brown too quickly, loosely cover muffin tin with foil.**



6 SERVE OR STASH

- To serve, divide **tostada bites** between plates; evenly top with **remaining sour cream** and sprinkle with **scallions**. To stash, see "Reheat & Eat" instructions at the top left.