

VEGETABLE CHILI SHAKSHUKA



Whitey's Chipotle Garden Vegetable Chili topped with eggs and crumbled cotija cheese, baked until bubbly and garnished with sliced scallions. Yield: 2 Servings

Ingredients:

3 Cups	Whitey's Chipotle Garden Vegetable Chili [#48358], Prepared According To Package Directions
3 Each	Eggs
2 Tbsp.	Cotija Cheese, Crumbled
Garnish	Scallions, Sliced

Directions:

- 1. Preheat an oven to 375°F.
- 2. Pour the Whitey's Chipotle Garden Vegetable Chili into a baking dish and crack the eggs over the top.
- 3. Bake for 8-12 minutes, or until the eggs are the desired doneness.
- 4. Top with cotija cheese and garnish with scallions.

