



# CHEETOS® Crunchy FLAMIN' HOT® Eggs with Feta

## INGREDIENTS

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

**4 tsp** canola oil, divided

**1 1/2 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)



PREP  
TIME  
15min



COOK  
TIME  
20min



SERVES  
4

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## PRODUCT



## 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.