

## Crispy Breakfast Tostadas

### Ingredients

- 400g vine-ripened cherry tomatoes
- Olive oil spray
- Vegetable oil, for shallow-frying
- 4 mini flour tortillas
- 2/3 cup grated tasty cheese
- 4 eggs
- 1/2 tsp smoked paprika
- 1/2 cup sour cream
- 1 tbsp chopped fresh coriander leaves
- 1 avocado, mashed

### Method

- Preheat oven to 220C/200C fan-forced. Line two baking trays with baking paper.
- Place tomatoes on one prepared tray. Spray with oil. Season with salt and pepper. Bake for 15 minutes or until tomatoes have blistered
- Meanwhile, pour enough oil into a medium frying pan to come 2cm up side of pan. Heat over medium-high heat. Shallow-fry tortillas, one at a time, for 2 minutes or until golden and crisp. Drain on paper towel.
- Place tortillas on remaining prepared tray. Sprinkle with cheese. Bake for 5 minutes or until cheese is bubbling
- Spray a large frying pan with oil. Heat over medium heat. Crack eggs into pan. Sprinkle with paprika. Cook for 3 minutes or until egg whites are set and yolks are still runny.
- Combine sour cream and coriander in a small bowl. Season with salt and pepper. Top tortillas with egg, tomato, avocado and sour cream mixture.



<https://www.taste.com.au/recipes/crispy-breakfast-tostadas/uc042v9e>

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