



# Noreen's Kitchen

## Chili Poached Eggs

### Ingredients

3 cups leftover chili  
4 eggs  
Shredded cheddar cheese  
Sour cream  
Sliced avocado  
Minced onion

### Step by Step Instructions

Place chili in a heavy bottomed skillet and bring to a gentle simmer.

Crack each egg separately into a small bowl, then tip each one into the simmering chili, making sure to give each one enough room to spread.

Place a lid on the pan and allow the eggs to slowly simmer for 5 minutes or until the yolks are soft and slightly runny but not hard.

Serve in shallow bowls and top with shredded cheddar cheese, sour cream, diced onion and sliced avocado.

**ENJOY!**