



Chilaquiles Verdes with Fried Eggs

Prep time: 10 Cook Time: 10 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortilla	06942	cut into 6 chips or 24 oz mission® pre-cut unfried yellow corn tortillas	36 each
White Onion		diced	3/4 cup
Avocado		thinly sliced	12 oz.
Salsa Verde			3 cup
Egg		sunny side up	6 each
Queso Fresco			6 oz.
Cilantro		fresh, chopped	1/4 cup
Mexican Crema		prepared	3/4 cup

Instructions

1. Stack tortillas and cut into sixths Or use Pre-cut Unfried Yellow Corn Tortillas. Fry until crisp, toss with sea salt and drain on paper towels.
2. To serve: arrange chips from 6 tortillas on a plate and top with 2 tbsp. of onion, 2 oz. of avocado, ½ cup of salsa verde, and top with a sunny side up egg. Sprinkle 1 oz. of queso fresco and 2 tsp. of cilantro over the top and drizzle with 2 tbsp. of Mexican crema.



Salsa Verde

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillos		peeled and rinsed	52 oz.
Minced Garlic			1.25 oz.
Chopped Cilantro			1 oz.
Chopped Onion			9 oz.

Instructions

1. In a large pot, place tomatillos and just enough water to cover tomatillos. Cook over medium heat until very soft, about 15 minutes. With a slotted spoon, transfer the tomatillos to a blender. Add garlic, cilantro and onion and blend until smooth.

