



# Chilaquiles Verdes with Fried Eggs

Prep time: 10 Cook Time: 10 Servings: 12

Better For You,Breakfast/Brunch,Corn Tortillas,Casual Dining,Catering,FSR/QSR,Fine Dining,Modern Mexican,Breakfast All Day

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	06942	cut into 6 chips Or 24 oz. Mission Pre-cut Unfried Yellow Corn Tortillas (10854)	36 Each
White Onions		diced	3/4 cup
Avocado		thinly sliced	12 Oz.
Salsa Verde (for Chilaquiles Verdes)		see related recipe	
Eggs		sunny side up	6 Each
Queso Fresco			6 Oz.
Cilantro		fresh, chopped	1/4 cup
Mexican Créma		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 créma.



# Salsa Verde (for Chilaquiles Verdes)

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
tomatillos		husked and rinsed	1 1/2 Lbs.
White Onions		chopped	1 1/4 Each
Garlic cloves		peeled	4
jalapeno peppers		stemmed	3
Vegetable Oil			3 Tbsp.
Cilantro Leaves		coarsely chopped	1/2 cup
salt			To Taste
pepper			To Taste

## Instructions

1. Preheat oven to 450 degrees F. In a bowl, toss together tomatillos, onions, garlic, chilies, oil, salt and pepper. Transfer to a small baking dish. Roast for 45 minutes. Remove and let cool.
2. Place cooled mixture in processor and pulse blend until coarsely processed. Season to taste with salt.
3. \*Shelf Life: 4 days. Makes about 3 cups.
4. NOTE: SALSA VERDE may be substituted with the following recipe: 3 7oz. cans Salsa Verde (Tomatillo salsa); 1/2 cup Cilantro Leaves; 3-4 Jalapeño Chilies, stemmed

