



Chilaquiles Endiablados

Prep time: 20 Cook Time: 10 Servings: 1

Latino,Breakfast/Brunch,Corn Tortillas,FSR/QSR,Casual Dining,Fine Dining,Breakfast All Day,Modern Mexican,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortillas	20123	chips (1" squares, deep fried)	3 Oz.
HOT Salsa Roja		store bought, blended until smooth	4 Oz.
Pork Carnitas		prepared	2.5 Oz.
Avocado		Chunks	1 Oz.
Cotija cheese			.5 Oz.
Tomatoes		cubed	1 Oz.
Cilantro Leaves			.3 Oz.
Eggs		Fried	2 Each



Instructions

1. In a large sauté pan, place the salsa roja and heat up.
2. Add the fried tortilla chips and toss in the HOT salsa roja.
3. Add the pork carnitas and sauté.
4. Remove from the heat and place in a large service bowl.
5. Fry the 2 eggs, add on top of chilaquiles.
6. Top with cotija cheese, avocado, tomato and cilantro leaves.

