



## Chilaquiles Verdes

Chef Carla SanMiguel, San Miguel Café

### Ingredients

1lb of shredded chicken breast  
1 bag corn tortilla chips  
1-2 eggs  
¼ cup Manchego cheese  
¼ cup Panela cheese  
1 tablespoon Mexican crema  
2 tablespoons chopped cilantro  
1 avocado

### Salsa Verde

5 - 6 tomatillos  
1 jalapeño (or to taste)  
½ onion  
2 garlic cloves  
1½ teaspoon chicken bouillon  
1 teaspoon salt  
1 teaspoon pepper

### Pickled Onions

1 - 2 red onions  
½ cup lime juice  
2 tablespoons white vinegar

### Instructions

1. Make the pickled onions 1-2 days ahead. Slice onion in thin slices. Add to a container that can be sealed along with the vinegar and lime juice. Let onion marinade.
2. Make the salsa verde by adding the tomatillos, jalapeño and onion to a medium saucepan or pot. Fill the saucepan with enough water to cover the tops of the tomatillos. Bring water to a boil over high heat, reduce heat to low, cover and simmer for 10 minutes.
3. Transfer the tomatillos, jalapeño and onion to a blender using a slotted spoon.
4. Add garlic, chicken bouillon, salt and pepper. Blend until smooth and set aside.
5. Heat the salsa in a small pot with some olive oil. Let it simmer 3 – 5 minutes.
6. In a small pan, cook egg to your preference (scrambled, fried, sunny side up).
7. Gather your ingredients and build your chilaquiles! Start with your desired amount of tortilla chips as your base. Garnish with Manchego and Panela cheese, chicken, egg, pickled onion, cilantro, avocado and Mexican crema. Enjoy!





Sponsored by



Produced by

