



## Recipes

MISSIONFOODSERVICE.COM

### Chicken Chilaquiles Verde

Serves 4

#### Ingredients:

10 Mission® 6" White Corn Tortillas (10600) , cut in ¾" strips, fried golden brown  
1 lbs. Boneless, Skinless Chicken Breasts  
Olive Oil for grilling chicken  
1/2 tsp. Salt  
1/4 tsp. Ground Black Pepper  
2 cups Tomatillo Sauce  
1/2 cup Heavy Cream  
2 tsp. Honey  
1/4 tsp. Salt  
1/8 tsp. Ground Black Pepper  
1 cup Cooked Black Beans  
1/3 cup Chicken Broth  
1/2 cup Grated Cotija Cheese  
1/4 cup Mexican Créma Fresca

#### Directions:

1. Preheat grill or broiler. Brush the chicken breasts with the olive oil, and season with salt and pepper. Grill the chicken until completely cooked, for about 12 minutes, six minutes on each side. Let stand for at least 10 minutes.
2. In a large saucepan, simmer the Tomatillo Sauce. Stir in the heavy cream, honey, salt, and pepper. Keep warm for service.
3. In a small saucepan, combine the black beans and chicken stock. Heat until simmer then turn off. Pour the warm mixture into a blender or food processor, puree until smooth. Keep warm for service.
4. Cut chicken breasts into thin slices. Combine the fried Mission® Tortilla strips with the Tomatillo mixture in the large saucepan and gently toss. In the center of four plates, spread one-quarter cup of warm black bean puree about ¼" thick. Top the puree with a quarter of the coated tortilla strips. Garnish each plate with 1/8 cup of Cotija cheese and a rounded teaspoon of Crema Fresca.