



Recipes

MISSIONFOODSERVICE.COM

Chicken and Avocado Chilaquiles

Serves 1

Ingredients:

24 Mission® 6" Yellow Corn Tortillas (10503)
5 cups Chicken , cooked and diced (about 5 breasts)
Vegetable Oil
1 large White Onion , sliced into rings
1 clove Garlic
1/4 tsp. ground Cumin
2 tsp. Granulated Sugar
7 oz. can Salsa Verde
2 Avocados , peeled, pit removed
1/2 cup Chicken Broth
1 1/2 cups Monterey Jack Cheese , shredded
3/4 cup White Wine Vinegar
1 tsp. Oregano
1/2 tsp. Salt

Directions:

1. Preheat oven to 350 degrees F. Heat vegetable oil in large pan or deep fat fryer. Tear Mission® corn tortillas into triangles. Gently place 1 cup of tortillas into oil with tongs. Fry until crispy, about 2 minutes. Transfer to paper towel lined surface to drain. Repeat with remaining tortillas. Set aside.
2. Place all but 1/4 cup of the white onion rings in a small bowl. Add white wine vinegar, oregano and salt in bowl. Toss and place in refrigerator to marinate.
3. In a small saucepan heat 1 tablespoon vegetable oil. Sauté remaining 1/4 cup of the white onion, garlic, cumin and sugar for 1 minute. Add salsa verde and heat mixture throughout. Transfer to blender. Place avocados and broth in blender and puree. Add more broth if necessary to thin out the mixture to desired consistency.
4. Place tortilla chips in a large casserole dish or two 2 quart casserole dishes. Place chicken and sauce over chips and toss gently. Sprinkle with cheese and place in oven. Bake until melted, about 3-5 minutes. Remove onions from refrigerator, drain. Remove from oven and top with onions. Serve.