



Recipes

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Chilaquiles Verdes with Fried Eggs

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

36 each 6" Yellow Corn Tortillas (06942) , cut into 6 chips Or 24 oz. Mission® Pre-cut Unfried Yellow Corn Tortillas (10854)

3/4 cup White Onion , diced

12 oz. Avocado , thinly sliced

3 cups Salsa Verde , see related recipe

6 each Eggs , sunny side up

6 oz. Queso Fresco

1/4 cup Cilantro , fresh , chopped

3/4 cup Mexican Crema , prepared

Directions:

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, 1/2 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 crema.





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Salsa Verde

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

1 1/2 lbs. Tomatillos , husks removed

2 1/4 tsp. Serrano Chili , minced

1 1/2 cloves Garlic

3/4 cup Onion , chopped

1 1/2 Tbsp. Cilantro fresh, minced

Salt , to taste

1 1/2 Tbsp. Lime Juice , fresh

Directions:

1. Bring a large pot of water to a boil. Add whole tomatillos and simmer for 5 minutes.

2. Combine serrano, garlic, onion, cilantro, salt, and lime juice in a food processor. Pulse until finely chopped. Add tomatillos and blend to desired consistency.

3. Note: For a thicker salsa, allow the product to rest 24 hours before straining to desired consistency.