



Recipes

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Chilaquiles Endiablados

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

3 oz. 4.5" White Corn Tortillas (20123) , chips (1" squares, deep fried)

4 oz. HOT Salsa Roja, store bought, blended until smooth

2.5 oz. Pork Carnitas, prepared

1 oz. Avocado Chunks

.5 oz. Cotija cheese

1 oz. Tomato , cubed

.3 oz. Cilantro Leaves

2 each Fried Eggs

Directions:

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.