

Chilaquiles with Salsa Verde

SERVINGS: 4

INGREDIENTS

Tortilla Chips

- 12 corn tortillas, 6-inch
- 2 tbsp vegetable oil
- 1 tbsp Mexican Salt-free Spice Blend
- 2 tsp lime juice

Salsa Verde

- 1 lb tomatillos, husked and rinsed
- 1 serrano pepper, stem removed
- ½ cup cilantro, rough chop
- ¼ cup white onion, rough chop
- 2 cloves garlic, peeled
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- 1 tsp vegetable oil

PREPARATION

Tortilla Chips

1. Preheat oven to 375F. Cut tortillas into 8 wedges each, place into a large resealable bag.
2. Add oil to the bag, seal, and shake until tortilla wedges seem well coated. Add Mexican Salt-Free Spice Blend, seal bag, and shake well until spices are evenly distributed.
3. Spread tortilla pieces in a single layer onto a baking tray and bake for 10-12 minutes. Remove from oven and sprinkle with lime juice. Allow to cool before serving. Store in an airtight container.

Salsa Verde

1. In a medium pot combine tomatillos and serrano pepper. Top with enough water to cover and bring to a boil. Cook for 5-6 minutes or until tomatillos begin to soften. Remove from heat and reserve ½ cup of cooking liquid.
2. Use a slotted spoon to transfer boiled vegetables to a blender. Add cilantro, rough chopped onion, garlic, black pepper, garlic powder, onion powder, and salt. Blend for 1-2 minutes, or until smooth.
3. Heat 1 tablespoon oil in a small pot over medium heat. Add tomatillo sauce and reduce heat to medium-low and simmer uncovered for 5 minutes, or until sauce has slightly thickened. Thin with reserved poaching liquid if sauce gets too thick. Keep warm.
4. Combine finely diced onion, cilantro leaves, and crumbled queso fresco in a bowl. Mix until thoroughly combined.
5. Cook eggs as desired.
6. To serve, place tortilla chips on a plate and top with salsa verde, eggs, and onion mixture.



Tester Feedback



"I really liked the blend of spices. Bursting with flavor. Easy to make."



Toppings per serving

- 1 tbsp white onion, finely diced
- 1 tbsp cilantro leaves
- 4 tbsp queso fresco, crumbled
- 1 egg

Recipe Facts

per serving



\$1.25



3 oz-equivalent grain



1 c vegetables



1 oz-equivalent protein



1/4 c dairy