



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

Made with

TOSTITOS® Salsa Verde Chilaquiles Skillet

Ingredients

- 4 cups TOSTITOS® SABRITAS® Salsa Verde
- 1 1/2 cups chile verde sauce (recipe below)
- 4 tbsp unsalted butter
- 3/4 cup grated pepper jack cheese
- 3/4 cup grated Oaxaca cheese
- 3/4 cup grated queso quesadilla cheese
- 1 large avocado, sliced
- 2 tbsp Mexican crema
- 2 tbsp coarsely chopped cilantro
- 1 tbsp crumbled Cotija cheese

CHILE VERDE SAUCE:

- 10 tomatillos
- 5 Anaheim chiles
- 2 poblano peppers
- 1 1/2 cups diced yellow onion
- 8 cloves chopped garlic
- 1/2 cup water
- 2 tbsp chopped cilantro
- 2 tsp kosher salt
- 2 tbsp lime juice

How to make it

1. Preheat the convection oven to 400°F and place an 8-inch cast iron skillet or baking dish in the oven.
2. Place the tomatillos, Anaheim chiles, and poblano peppers on a small sheet tray and roast in the oven for 20 minutes.



TOSTITOS® SABRITAS® Salsa Verde

3. After the oven has pre-heated, in a mixing bowl toss the chips with warm Chile Verde Sauce.
4. Remove the skillet from the oven and lightly grease the bottom and sides with butter. Arrange 1/3 of the chips evenly on the bottom and top with 1/3 of the pepper jack, Oaxaca, and queso quesadilla cheeses, then repeat with 2 more layers, cheese being the top layer. Pour any sauce left in the bowl over the top and place in the oven for about 5 minutes until bubbling and melted.
5. Remove from the oven and top with avocado, cilantro, and Cotija cheese.

[title]CHILE VERDE SAUCE:

7. Preheat oven to 400°F.
8. Place the tomatillos, Anaheim chiles, and Poblano peppers on a small sheet tray and roast in the oven for 20 minutes.
9. Remove from oven and cool. Once cool to touch, remove skins and seeds from chiles and peppers. Roughly chop the tomatillos, chiles, and peppers.
10. In a small sauce pot, combine the roasted ingredients, onion, garlic, and water and simmer over medium-low heat for 20 minutes. Transfer to a food processor with the cilantro and pulse until no large pieces remain. Add salt and lime juice. Adjust salt and lime juice to taste.