

# CHILAQUILES



## INGREDIENTS

- 60G YELLOW CORN CHIPS
- 30G BLUE CORN CHIPS
- 60G PULLED CHICKEN
- 60G RIO PACIFIC PICANTE SALSA
- 80G GRATED CHEESE
- 1/4 AVOCADO - DICED
- 1 EGG
- 2 TBSP VEGETABLE OIL
- SALT AND PEPPER
- HOT PEPPER SAUCE (OPTIONAL)

## INSTRUCTIONS

1. MIX THE TWO TYPES OF CORN CHIPS.
2. LAYER THE PULLED CHICKEN, SALSA AND GRATED CHEESE IN AN OVEN PROOF DISH OR SKILLET, TOP WITH MORE CHEESE.
3. BAKE IN AN OVEN OR UNDER A GRILL UNTIL THE CHEESE IS MELTED AND THE CHICKEN IS PIPING HOT. AROUND 10-15 MINUTES.
4. PAN FRY THE EGG AND SEASON.
5. REMOVE THE BAKED CHIPS FROM THE OVEN AND SPRINKLE WITH THE DICED AVOCADO AND TOP WITH THE FRIED EGG.
6. FOR AN EXTRA KICK, SPLASH WITH HOT PEPPER SAUCE.

