

RECIPE | TOMATOES

MEXICAN CHILAQUILES



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INGREDIENTS

For the pico de gallo:

1 cluster Pure Flavor® Tomatoes

On-the-Vine, diced

2 Pure Flavor® Stingrays Pencil Hot

Peppers, diced

1 white onion, diced

1 tbsp lime juice

Handful of cilantro, chopped

Sea salt, to taste

For the chilaquiles:

2 Pure Flavor® Stingrays Pencil Hot

Peppers, sliced

6 large eggs

1 avocado, thinly sliced

5 oz corn tortilla chips

1 cup shredded Monterey Jack cheese

2 tbsp cilantro, chopped

½ tbsp olive oil

Sea salt, to taste

Sour cream, for serving

Lime wedges, for serving

DIRECTIONS

1. First prepare the pico de gallo. In a bowl, combine onion, peppers, lime juice and salt. Let sit for 5 minutes. Dice the tomatoes and cilantro. Mix in the tomatoes and cilantro and set aside.
2. Crack and whisk eggs. In oven-safe 12" nonstick skillet, heat oil on medium. Add eggs and gently scramble 3 to 4 minutes or until set. Transfer to bowl and set aside
3. Preheat broiler. Spread half the chips in the same skillet. Sprinkle with half the cheese. Top with remaining chips and cheese, then eggs and peppers. Broil until cheese has melted and chips begin to brown, 1 to 2 minutes.
4. Remove from the oven; top with avocado, pico de gallo and cilantro. Serve with sour cream and lime wedges, if desired.



TOTAL TIME

20 minutes

PREP TIME

15 minutes

COOK TIME

5 minutes

SERVES

6

COOKING LEVEL

Easy