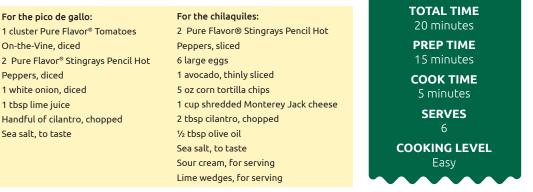
RECIPE | TOMATOES MEXICAN CHILAQUILES



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MEXICAN CHILAQUILES



- 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.

NGREDIENT