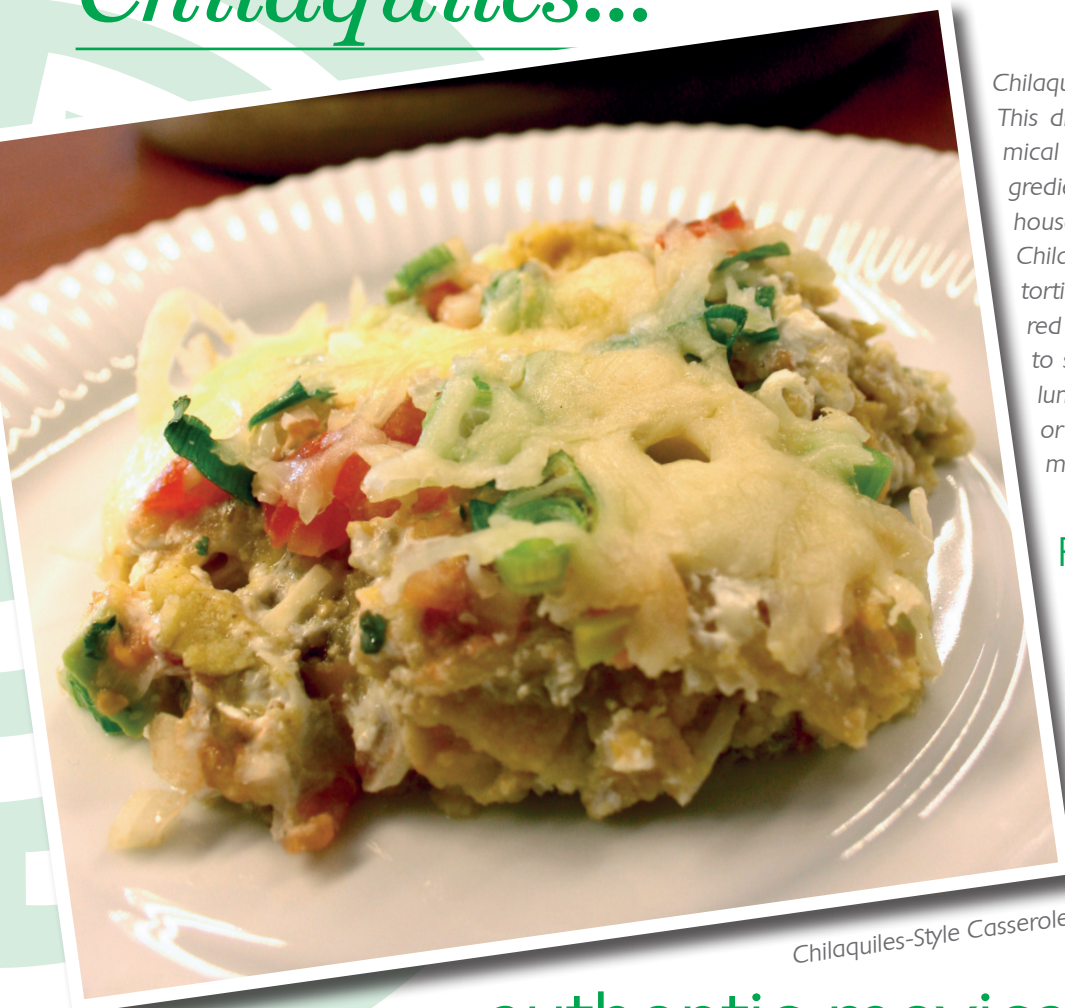


# Chilaquiles...



Chilaquiles-Style Casserole

Chilaquiles are a very traditional Mexican dish. This dish is not only delicious, but also economical and swift to prepare, for its necessary ingredients are always available in every Mexican household.

Chilaquiles are traditionally prepared with corn tortillas, which are first fried and then simmered in either a red or green chili-spiced tomato sauce, and served mostly for breakfast or lunch. They may be garnished with double or sour cream, onion rings, pulled chicken meat\*, cheese or fried eggs\*.

\*(optional)

## Recipe for speedy Chilaquiles-Style Casserole

### Ingredients for 6 servings:

500g (1 bag) Tortilla Chips ([Triangle Salted Chips\\*](#)) or about 20 [corn tortillas\\*](#), cut into strips or triangles and deep-fried

For red chilaquiles: 1 can [Salsa Casera Roja, 800g\\*](#), (made with red tomatoes)

## ...authentic mexican tradition

**For green chilaquiles:** 4 cans [Salsa Verde, 215g\\*](#) each (made with green tomatoes, tomatillo)

500g cooked and pulled turkey or chicken meat

200ml of cream

150g grated cheese

### Preparation:

Choose a rectangular baking dish and fill, layering the ingredients mentioned above, except for the grated cheese. Yields about 3 layers.

Start with a layer of salsa (about 1/3 of it), then add about 1/3 of the chips and 1/3 of meat and cream. Repeat likewise for layers two and three. Finish with grated cheese on top layer.

**Baking time:** Preheat the oven to 170°C and bake for about 20 min. or until cheese is melted on top.

[Refried Beans\\*](#) make a nice complement.



### Triangle Chips Salted\*

Triangular cornchips,  
500g bag  
Product-Nr.: 200978

### Salsa Verde\*

Green Mexican sauce,  
3kg can  
Product-Nr.: 300111

### Salsa Casera roja\*

Homemade-style red  
Mexican Sauce, 800g can  
Product-Nr.: 300265



### Refried Pinto Beans\*

Seasoned, mashed pinto  
beans, 430g can  
Product-Nr.: 100506



\*Available in our online shop