

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
- [title]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

DIRECTIONS

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



PREP TIME

20
mins



COOK TIME

10
mins



SERVES

4

SERVINGS.

FEATURING



the chips with warm Chile Verde Sauce.

- **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.**
- **Remove from the oven and top with avocado, cilantro, and cotija cheese.**
- **CHILE VERDE SAUCE:**
- **Preheat oven to 400°F.**
- **Place the tomatillos, Anaheim chiles, and Poblano peppers on a small sheet tray and roast in the oven for 20 minutes.**
- **Remove from oven and cool. Once cool to touch, remove skins and seeds from chiles and peppers. Roughly chop the tomatillos, chiles, and peppers.**
- **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.**