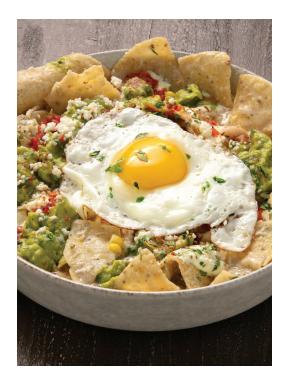


By adding crispy tortilla chips, savory beans, and a creamy egg, to our Chicken Verde Soup it becomes a comforting and satisfying dish that's perfect for a weekend brunch or a quick weeknight dinner.



Ingredients:

- 4 cups Chicken Verde Soup #0662438
- · 2 cups Chilaquiles-style tortilla chips (thick and sturdy)
- ½ cup refried beans
- 2 over-easy eggs
- 1/4 cup Mexican crema or sour cream
- 1/4 cup finely diced red onion
- ½ cup shredded Chihuahua cheese
- · 2 tablespoons chopped fresh cilantro

Instructions:

- 1. In a medium saucepan, heat the Chicken Verde Soup over medium heat until it comes to a simmer.
- 2. While the soup is heating, prepare the over-easy eggs in a separate pan.
- 3. Once the soup is simmering, reduce the heat to low. Gently stir in the tortilla chips, making sure to coat them evenly with the soup. Cook for 1 to 2 minutes, until the chips are softened but not mushy.
- 4. Remove the pan from the heat. In two separate bowls, place the refried beans at the bottom.
- 5. Divide the chilaquiles mixture evenly between the two bowls, pouring it over the refried beans.
- 6. Top each bowl with an over-easy
- 7. Finish with a generous sprinkle of Chihuahua cheese, a drizzle of Mexican crema, and a scattering of diced red onion and fresh cilantro.

Tips for success:

- Use a thick, sturdy tortilla chip, specifically one labeled for chilaquiles. A thin chip will fall apart and become mushy too quickly.
- Don't overcook the chips in the soup. You want them to soften slightly but still have some texture.
- For an extra layer of flavor, warm the refried beans before placing them in the bowl.

Product	Description	Code #	Pack Size
Chicken Verde Soup	Tender shredded chicken, tomatillos, and green chiles combined in a creamy, zesty broth. Finished with cilantro and lime for bold, Latin-inspired flavor.	0662438	2/8 lb.















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