

CHILAQUILES DE SOPA VERDE WITH CHICKEN

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
- ¼ cup Mexican crema or sour cream
- ¼ 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 egg.
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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian