



Nutrition Facts

Serving Size	1 SERVING	
Amount Per Serving		
Calories	653	
		% Daily Value
Total Fat	50.1g	77%
Saturated Fat	8.8g	44%
Cholesterol	196mg	65%
Sodium	404mg	17%
Total Carbohydrate	40.6g	14%
Dietary Fiber	5.7g	23%
Protein	10.7g	21%
Vitamin A	16%	Vitamin C 3%
Calcium	14%	Iron 7%

 **TIP**

Pick one or all of the following optional sides: 3 oz. diced potatoes sauteed in oil with salt and pepper; 3 oz. kidney beans cooked and then blended with 1 tsp. chopped onion; 1-2 flour tortillas warmed and served in a half or triangle; Pace Chunky Salsa - Mild



* It will help with the frying if your tortillas are a little dry. If they are fresh, cut them first, put them in a warm oven for a few minutes first to dry them out a bit, then proceed.


Total Time
30 MIN.

Serving & Size
1 SERVING

Difficulty
EASY

Corn tortillas, avocado, and eggs combine with Pace® Mild Chunky Salsa to make delectable Chilaquiles. Topped with red onion and cilantro to bring an authentic flair to any menu.

Yields
24

INGREDIENTS	WEIGHT	MEASURE
corn oil	33 oz.	
corn tortilla, cut into quarters before frying	4 lb.	
 Pace® Chunky Salsa- Mild , 32 ounce each	32 oz.	1 jars
cream cheese, softened	8 oz.	
egg		24 ea.
kosher salt		
red onion, large, diced	11 oz.	2 ea.
cilantro, whole, bunch(es), finely chopped	3 oz.	1 bunches
avocado, peeled, pitted, cubed	7 oz.	1 ea.



INSTRUCTIONS

1. In a large sauté pan, coat pan generously with corn or vegetable oil, (1/8 inch). Heat on medium high to high. Add tortillas. Fry until golden brown. Remove tortillas and place on paper towel lined plate to soak up excess oil. Sprinkle a little salt on the tortillas. Wipe pan clean of any browned bits of tortillas.

2. Add 2 tablespoons oil to pan. Bring to high heat. Add Pace® Chunky Salsa. Cook for several minutes. Add fried tortilla quarters to the salsa. Gently turn over the pieces of tortilla until they are all well coated. Let cook for a few minutes more. Remove from heat.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

3. In bowl, combine eggs and cream cheese. with fork or whisk, scramble egg mixture until just firm.

4. Combine tortilla mixture and egg mixture in a layering method, starting and ending with tortillas.

CCP: Hold for hot service at 140°F or higher until needed.

5. Top with onions, cilantro and avocado. Serve immediately.