



Breakfast Chilaquiles

Ingredients:

1. 1/2 cup diced onions
2. 4 oz chorizo sausage (a substitute can be Italian sausage or turkey sausage)
3. 2 cups salsa verde (green salsa)
4. 1 bag of Casa Bonita® Cantina Style Tortilla Chips
5. 4 eggs
6. 3/4 cup of monterrey jack or mozzarella
7. 1/4 cup chopped cilantro
8. Sliced avocado
9. Tajin Clasico®

Directions:

1. Preheat oven at 400 degrees F.
In a large skillet sauté onion with chorizo in a medium heat.
2. Add green salsa to skillet, bring temperature up to medium high and bring mixture to a slow boil 2-3 minutes until sauce thickens.
3. Add chips by the handful, toss with a spatula to cover the chips in the sauce.
4. Remove skillet from heat, then crack the eggs.
5. Put the skillet in the oven and bake for 8-10 min.
6. Remove from oven and top with cheese, cilantro and avocado.
7. Season with Tajín clásico to taste.