



Recipes

PROGRAM 1 - SEGMENT 3

Border Grill Recipes

SKILLET CHILAQUILES

Serves 4

INGREDIENTS

- 1 Cup Tomato Salsa
- 2 Cups Chicken Broth or Vegetable Broth
- 1/2 Cup Half and Half or Heavy Cream
- 1 Cup Cooked, leftover Vegetables, Pinto Beans, or/or Black Beans
- 1 Cup Cooked, leftover Chicken, shredded (optional)
- 6 to 8 Cups Corn Tortilla Chips
- 1 Cup Shredded Cheese (Panela, Mexican Manchego, or Oaxacan string cheese)
- 1 Ripe California Avocado, halved, seeded, peeled, and cut into 1/2-inch dice
- 1/2 Small Red Onion, finely diced
- 1 to 2 Jalapeño Chilies, stemmed, seeded if desired, and minced
- 1/2 Bunch Cilantro, chopped
- 1 Lime, cut into wedges, for serving
- 1/4 Cup Sour Cream, for serving (optional)
- 4 Fried Eggs, for serving (optional)

METHOD

In a wide skillet, bring salsa, broth, and half and half or cream to a boil. Add vegetables and/or beans, chicken if using, and tortilla chips, mixing gently to coat each chip while simmering. In 1 to 2 minutes, when some of the chips have moistened and begun to break up, but others are still holding their shape, add cheese. Continue stirring gently for another minute to distribute cheese evenly.

Add avocado, onion, chilies, and cilantro and stir well to distribute. Cook for 1 minute, just to heat through, and then remove from stovetop and divide among 4 warmed plates. Top with a squeeze of lime, and if desired, a dollop of sour cream and/or a fried egg. Serve immediately.

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