

## Chicken Chilaquiles

A Meez spin on classic chilaquiles. Corn tortilla topped with shredded chicken, and a creamy salsa verde, served up with crunchy chips for dipping and finished with pickled red peppers & jalapeños. It's only 20 minutes hands-on and just plain fun.

**35** *Minutes to the Table*

**20** *Minutes Hands On*

**1 Whisk** *Super Easy*

### Getting Organized

#### EQUIPMENT

Large Saucepan  
Mixing Bowl

#### FROM YOUR PANTRY

Salt & Pepper  
Egg (one per serving)

#### 6 MEEZ CONTAINERS

Chicken  
Salsa Verde  
Tortilla Chips  
Cheese & Sour Cream  
Pickled Red Peppers  
Jalapeños

### Make the Meal Your Own

**Want to spice it up?** Our jalapeños are only mildly spicy because they've been pickled, and the seeds have been removed. If you are looking for extra heat, try adding some fresh jalapeños or hot sauce.

### Good to Know

**Our cage-free chickens thrive on an all-natural diet.** They are never fed growth hormones and receive no antibiotics in their feed, their water, through intramuscular injection, or even the egg...ever.

**Health snapshot per serving** – 800 Calories, 75g Protein, 34g Fat, 21 Smart Points.

**Lighten Up snap shot per serving** – 585 Calories, 66g Protein, 22g Fat, 14 Smart Points using half the chips and eliminating the egg.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Chicken, Tortilla Chips, Tomatillos, Bell Peppers, Jalapeños, Sour Cream, Queso Fresco, Chihuahua Cheese, Apple Cider Vinegar, Cilantro, Lime, Garlic, Sugar, Kosher Salt

*meez* meals

### 1. Cook the Chicken

Place the **Chicken** in a large saucepan and cover completely with plenty of water. Bring to a boil with a pinch of salt over high heat.

Once the water is boiling, turn heat down to medium-high and cook over a medium boil for 20 minutes.

Remove the chicken and place on a cutting board. Hold the chicken in place with one fork and with a second fork, shred the chicken into pieces about the size you see in chicken soup, then set aside.

### 2. Assemble the Chilaquiles

While the chicken is cooking, beat 2 eggs and take half of the **Tortilla Chips** and break-up into small pieces.

When the chicken is done, clean out the saucepan and add the **Salsa Verde** and bring to a boil over medium-high heat. When the salsa verde has come to a boil, add the eggs and stir continuously for about 5 seconds, then turn the heat to low.

Stir in half the **Cheese & Sour Cream**, the broken-up portion of tortilla chips, and the shredded chicken, then cover. Cook until the cheese is melted, and the chips have softened, about 2 to 3 minutes. Remove from the heat.

### 3. Put It All Together

Serve the chilaquiles topped with the remaining cheese & sour cream and then the **Pickled Red Peppers** and **Jalapeños**. Use the remaining tortilla chips to dig-in or enjoy on the side.

*Immediately add the eggs once the salsa verde starts to boil.*

*Try a jalapeño before topping the entire dish to make sure you get the spice level you prefer.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**