



Chilaquiles with Eggs and Bacon

A refreshing and light salsa packed with cilantro



YIELD: 25 Serving	SERVING SIZE: 1 SERVING = 1/2 Cup	SOURCE: Garland Independent School District
NUTRITIONAL CONTRIBUTION PER SERVING:		

INGREDIENTS	QUANTITY	DIRECTIONS
Liquid Eggs	3 Cups	<ol style="list-style-type: none"> Preheat oven to 350°F. Combine cheese in a bowl, reserve.
Corn Tortilla Chips, round, 2 # bag	1 each	
Yellow Onion, rough chop	2 Cups	<i>For the eggs:</i> <ol style="list-style-type: none"> Place liquid eggs into the steamer and steam for 50 minutes until light and fluffy. Reserve hot for assembly.
Bell Pepper, Green, rough chop	2 Cups	<i>For the chips:</i> <ol style="list-style-type: none"> On a lined sheet pan, place tortilla chips and spread evenly. Place in oven for 5 minutes until lightly toasted. Remove from oven and reserve for assembly.
Canola Oil	1 Tbsp	
Red Gold® Mild Salsa, warmed	1 Quart	<i>For the vegetables:</i> <ol style="list-style-type: none"> On a small sheet pan, combine onions and bell pepper and coat with canola oil. Roast in oven for 10 minutes. Remove from oven and reserve.
Smoked Paprika	1 Tbsp	
Cumin, Ground	1 Tbsp	<i>For the salsa:</i> <ol style="list-style-type: none"> Combine the warmed salsa, paprika, cumin, and garlic in a bowl. Add roasted peppers and onions; reserve for assembly.
Garlic, Granulated	1 Tbsp	
Cheddar Cheese, shredded	2 Cups	<i>To Assemble:</i> <ol style="list-style-type: none"> In a 2" hotel pan, coat tortilla chips in 3 cups of salsa mixture and spread evenly in pan. Evenly distribute scrambled eggs over chips and sprinkle with cheese mixture. Sprinkle bacon evenly over top.
Mozzarella Cheese, shredded	2 Cups	
Pork Bacon, cooked, chopped	1 ½ Cup	<ol style="list-style-type: none"> Place pan in oven for 8 minutes or until cheese is melted. Garnish with cilantro or parsley. Serve hot.
Cilantro or Parsley, chopped	As needed	

NUTRITION INFORMATION PER SERVING											
Calories	305	Total Fat	12 g	Saturated Fat	2.9 g	Cholesterol	17 mg	Sodium	779 mg	Protein	11.1 g
Total Carbohydrate	36.9 g	Dietary Fiber	4.3 g	Total Sugar	3.8 g	Vitamin D	1 mcg	Calcium	153 mg	Iron	3 mg