



Chicken Chilaquiles Verde

with Cilantro & Sour Cream



20-30min



2 Servings

Chilaquiles is a traditional Mexican dish made with crispy tortillas smothered in sauce. It's a popular breakfast item, but this hearty version will hit the spot breakfast, lunch, or dinner! We toss crunchy baked corn tortilla chips in a bright tomatillo sauce with cumin, poblano peppers, and ground chicken. If that's not enough to make you want to dive right in, we top it off with sour cream, cilantro, onions, and cheese.

What we send

- 6 (6-inch) corn tortillas
- 1 yellow onion
- 1 poblano pepper
- ½ lb tomatillos
- 10 oz pkg ground chicken
- ¼ oz ground cumin
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ⁷
- 2 oz feta ⁷
- 2 pkts chicken broth concentrate

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 41g, Carbs 80g, Protein 45g



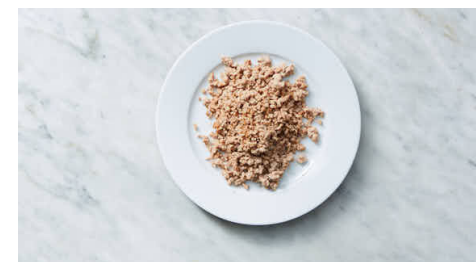
1. Prep ingredients

Preheat oven to 350°F with a rack in the lower third. Stack **tortillas**, then cut into 8 wedges. Finely chop **onion**. Halve **poblano**, discard stem and seeds, then cut into ½-inch pieces. Remove and discard any husks from **tomatillos**, then halve and coarsely chop.



2. Bake tortilla chips

On a rimmed baking sheet, toss **tortillas** with **1 tablespoon oil** and season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 15-20 minutes total (watch closely as ovens vary).



3. Cook chicken

While **tortillas** bake, heat **1 tablespoon oil** in a medium skillet over high. Add **chicken** and season with **salt** and **pepper**. Cook, breaking meat up into smaller pieces, until browned and cooked through, 4-6 minutes. Transfer chicken to a plate.



4. Cook tomatillos

To same skillet, add **poblanos**, **¾ of the chopped onions**, **1 tablespoon oil**, and **a pinch of salt**. Cook over medium heat, stirring, until veggies are softened and lightly browned, about 2 minutes. Add **tomatillos** and **½ teaspoon cumin**. Cover and cook, stirring occasionally, until tomatillos are softened, about 5 minutes. Coarsely crush tomatillos with a potato masher or fork.



5. Simmer sauce

Add **chicken**, **all of the broth concentrate**, **1 cup water**, and **½ teaspoon salt** to skillet with **tomatillos**. Bring to a boil, then simmer until flavors meld and liquid is reduced by one third, 3-4 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **tortilla chips** to **sauce** and toss gently until coated and chips absorb enough sauce to soften slightly. (Be careful not to break the chips.) Coarsely chop **cilantro leaves and stems**. Crumble **feta** into ½-inch pieces. Divide **chilaquiles** between plates and garnish with **cilantro**, **feta**, **remaining chopped onions**, and **sour cream**. Enjoy!