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Anne's Chicken Chilaquiles



One of my favorites from growing up in Tucson. It's great for a potluck or party and you'll get lots of compliments from your guests! This is a "roja" version but there is a "verde" style, too. Both are great and can be made hot or mild depending upon your heat tolerances or preferences. Serve with your favorite salsa, if desired.



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Servings: 10

Yield: 10 servings

Ingredients

Directions

1 (28 ounce) can
tomatoes, drained
2 peppers chipot
adobo sauce, or 1



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1 ½ tablespoons

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both.

1 large white onion, thinly sliced

3 cloves garlic, minced

1 ½ cups chicken broth

1 dash roasted ground cumin

1 dash dried oregano

salt and ground black pepper to
taste

1 (16 ounce) package tortilla
chips

1 (8 ounce) package shredded
Mexican cheese blend

5 ounces crumbled cotija cheese

1 whole cooked chicken,
deboned and shredded

⅔ cup chopped green onions,
divided

1 cup chopped cilantro, divided

1 (8 ounce) carton sour cream,
divided

Step 3

Heat oil in a large skillet over medium heat. Saute onion in hot oil until brown, 5 to 7 minutes. Add garlic and saute 1 minute more. Add pureed tomato-chile sauce and simmer until mixture starts to thicken. Pour in chicken broth and stir in cumin, oregano, and salt; let simmer until mixture thickens. Remove from heat.

Step 4

Mix tortilla chips and tomato-chile sauce, folding carefully to cover chips completely. You may have to do this in 2 batches.

Step 5

Cover the bottom of the casserole dish with half of the chip/sauce mixture. Sprinkle a layer of Mexican cheese and cotija cheese over top. Add shredded chicken to cover all of the chips and cheese. Season chicken with salt and pepper, then sprinkle with 1/2 of the green onions and 1/2 of the cilantro. Spoon 3/4 of the sour cream evenly over top. Spread with the remaining tortilla mixture then top with remaining Mexican and cotija cheeses. Cover with aluminum foil.

Step 6

Bake in the preheated oven until mixture is bubbly and cheese is melted, 35 to 45 minutes. Remove from the

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