

Recipe posted on gingerfriesen.com, July 2017

## **Chicken Chilaquiles**

*Adapted from Epicurious.com (For search purposes, original recipe was called "Chicken with Chilaquiles and Salsa Verde")*

### Ingredients:

- 2.5 cups salsa verde (I buy Herdez brand, Medium, from Walmart)
- 4 cups veggie broth (I buy the Celefibr bouillon cubes from Amazon)
- 6 cups shredded rotisserie chicken (1 chicken from Costco yields approximately 6 cups)
- 12 cups coarsely crushed tortilla chips (I use 6 cups unsalted chips and 6 cups salted chips) – See Notes
- Feta cheese, for serving
- Cilantro, for serving

### Instructions:

1. If using bouillon cubes, make veggie broth first.
2. Add veggie broth and salsa verde to large pot, and bring to a low boil. Keep lid on so that liquid doesn't evaporate.
3. Add shredded rotisserie chicken, and bring back to a low boil.
4. Just before serving, add crushed chips and stir well until chips absorb most of the liquid. Remove from heat immediately. Scoop chicken chilaquiles onto serving platters, and add feta and cilantro as garnish if desired.

### Notes:

1. I have also used the Trader Joe's tomatillo salsa in place of the Herdez brand. Two jars of the Trader Joe's salsa is approximately 2.5 cups.
2. The original recipe says to add ½ teaspoon salt and ½ teaspoon pepper and to use all salted chips, but I found the recipe to be too salty/spicy when made this way. I now omit both salt and pepper, and use ½ salted and ½ unsalted chips. I buy the unsalted chips from Trader Joe's, and the salted chips are any old cheap kind from Aldi or Dealmart.
3. All rotisserie chickens are not created equal. Costco ones are big (don't ask why!), and one chicken generally yields 6 cups. I once tried Publix rotisserie chickens and had to buy two to get the same amount of meat.
4. To make the meal even quicker, buy a rotisserie chicken in advance, shred, let cool, measure 6 cups into a large freezer bag, freeze flat, then thaw in fridge the evening before the day you plan to make the meal for dinner. When it's time to add the chicken to the pot, just dump it from the bag. Can't get any easier!