

Mexican Chicken Chilaquiles

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-chicken-chilaquiles-recipe>

Ingredients:

- 2 dried ancho chiles stems and seeds removed, torn into pieces
- 2 garlic cloves
- 1 cup low sodium chicken broth
- 28 ounces tomatoes whole, drained
- 2 teaspoons cumin
- 1 teaspoon ground coriander
- 1 tablespoon sugar
- 1 teaspoon salt
- 13 ounces corn tortilla chips bag white
- 2 cups chicken cooked, shredded
- 8 ounces Cabot Pepper Jack Cheese shredded
- 1/2 cup cilantro leaves chopped
- 1 cup cherry tomatoes halved
- 2 green onions sliced
- 4 tablespoons queso fresco cheese
- 2 jalapeno pepper sliced, optional

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 80 milligrams
4. Fat: 28 grams
5. Fiber: 13 grams
6. Protein: 36 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1000 milligrams
9. Sugar: 12 grams

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