



## Chicken Chilaquiles

**Time:** 20 minutes

**Serves:** 12

### Ingredients

- 9 ½ oz (270 g) crispy tortillas
- 2 cups (500 ml) Pace® Thick and Chunky Salsa
- 2 cups (500 ml) chicken, cooked and pulled
- 1 tbsp (15 ml) queso fresco, crumbled
- 2 tbsp (30 ml) fresh cilantro, chopped
- 2 each avocado, peeled and diced

### Directions

- Using a large baking dish, place a layer of tortilla chips on the bottom, spoon some of the salsa over the chips.
- Next place another layer of chip, salsa, and chicken.
- Repeat step above.
- Bake in a 325°F (163°C) oven for 10 minutes.
- Remove from oven and garnish with queso fresco, cilantro, and avocado.

A great appetizer to gather around with friends and family any time of the year, this textured dish is packed with layers of fun flavours.

