



Chicken Chilaquiles

Ingredients:

- 7 oz can of **La Costeña Green Mexican Salsa**
- 7 oz of **La Costeña Ranchera Salsa**
- 2 oz of **La Costeña Chipotle Sauce**
- One can of **La Costeña Refried Pinto Beans** (20.5 oz) (optional)
- One bag of unsalted tortilla chips
- 8 oz can of tomato sauce
- 12 oz cooked and shredded chicken breast (or canned chicken)
- 1 cup Mexican sour cream (Crema Agria mexicana)
- 1 cup crumbled Panela cheese (can be substituted for Mozzarella cheese)

Directions:

- In a skillet or frying pan heat the following together tomato sauce, **La Costeña Green Mexican Salsa**, **La Costeña Ranchera Salsa** and **La Costeña Chipotle Sauce**.
- Add shredded chicken to can, then add to sauce and mix well. Simmer all ingredients on medium heat for 5 to 7 minutes until hot.
- (Optional) Heat the **La Costeña Refried Pinto Beans** and place one tablespoon of refried beans on chips.
- Place one serving of tortilla chips on a plate. Scoop chicken and sauce mixture on top of each chip.
- Top with a little crumbled panela cheese and then add Mexican sour cream and serve immediately.

4-6 Servings