

Chilaquiles Rojas

Submitted by Sweetwater HSD in Murrieta, CA

SERVES: 24 | SERVING SIZE: 1 BURRITO

Ingredients:

- 24 Each (2 oz.) tortilla chips
- 96 oz. Red enchilada sauce
- 24 servings **Sunny Fresh® Bacon and Cheese Eggstravaganza®**
- 6 oz. Onion, diced
- 6 tsp Cilantro
- 12 oz. Mild Cheddar cheese, shredded



Preparation:

1. Thaw eggs in pouches under refrigeration overnight. Thaw food in the refrigerator at 41°F or lower.
2. Cook egg mixture on parchment lined pans in the oven at 350° for 10-15 minutes, or until an internal temperature of 165°. Hold hot foods at a minimum internal temperature of 135°F or higher until assembly.
3. Portion 2 oz. of tortilla chips in a black bowl.
4. Heat the enchilada sauce on the stove top to a simmer. Do not boil.
5. Ladle 4 oz. of enchilada sauce over the chips.
6. Portion 2 oz. Eggstravaganza® mix over the chips and sauce. Sprinkle 1/2 oz. of shredded cheese over eggs. Add 1/4 teaspoon onions and 1/4 teaspoon cilantro and cover.
7. Hold hot foods at a minimum internal temperature of 135°F or higher.

