



Servings: 1

Recipe courtesy Chef Jennifer O'Brien, Marriott International, Bethesda, MD

## PRICE\*S® PIMIENTO CHEESE CHILAQUILES

Crave-able breakfast inspired by a classic Mexican favorite

### Ingredients

#### ROASTED RED PEPPER SALSA

(Yield: 25 3/4-cup servings)

- 3 #10 cans San Marzano tomatoes
- 1 cup minced garlic
- 30 each poblano peppers, roasted, seeded, and peeled
- 30 each Anaheim peppers, roasted, seeded, and peeled,
- 30 each red bell peppers, roasted, seeded, and peeled
- 15 each serrano peppers, minced with seeds
- 3/4 cup kosher salt
- 2 cups fresh lime juice
- 2 cups red wine vinegar
- 1/3 cup ground cumin
- 1/3 cup fresh cracked black pepper
- 3 bunches cilantro, chopped
- 5 medium red onions, diced

#### PIMIENTO CHILAQUILES

- 20-24 each corn tortilla chips (restaurant style)
- 3/4 cup Roasted Red Pepper Salsa
- 2 ounces Price\*s® Southern Style Pimiento Cheese Spread
- 1 each poached egg
- 1/4 each avocado, fanned
- 6 each pickled red onion slices
- 2 sprigs cilantro
- As needed sea salt

### Directions

1. **For the salsa:** Place all ingredients in a large container.
2. Use an immersion blender to bring the salsa together. The salsa should be smooth with hearty texture. Refrigerate.
3. Before using, heat salsa until just simmering and remove from heat
4. **For each order of chilaquiles:** Coat chips in the salsa and arrange in small cast-iron pan.
5. Top with dollops of the pimiento cheese spread. Broil for 3 to 4 minutes, until the cheese has browned slightly and the chilaquiles are bubbling.
6. Garnish with the egg, avocado, pickled red onion, and cilantro. Season the egg and avocado with salt and serve immediately.

#### Chef Notes

Let the salsa refrigerate for at least 6 hours before serving to allow flavors to develop. The addition of Mexican crema could be an option. Serve with hot sauce.