Diablo Chilaquiles con Pollo

Serves: 8-10

Ingredients:

1 - 13 ounce bag of tortilla chips

3 cups diced cooked chicken

1 cup shredded Monterey Jack cheese

1 cup shredded Mozzarella Company's Queso Menonina with Jalapeno (or substitute pepper jack or more Monterey Jack cheese if less heat is desired)

1 - 12.5 ounce jar Diablo Verde Creamy Cilantro Sauce

10 cherry tomatoes, halved

1 tablespoon dried chives

1 avocado, seeded, peeled, and diced

Directions:

- Preheat oven to 350° F.
- Lightly oil a 9x13 inch baking dish and assemble the following in layers:
 - 1/2 bag tortilla chips
 - o 1-1/2 cups chicken
 - 1/2 cup Monterey Jack cheese
 - 1/2 cup Mozzarella Company's Queso Menonina with Jalapeno
 - o 3/4 cup Diablo Verde
 - 1/2 tablespoon dried chives
 - 10 cherry tomato halves
- Repeat the layers in the order listed above using the remaining ingredients.
- Bake for 30 minutes until bubbly.
- Remove from oven and top with avocado.
- Enjoy!

Adapted from a recipe submitted by Pam Gabriel Photo by <u>Sari M Bailey</u>
<u>Diablo Chilaquiles con Pollo Video Recipe</u>
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<u>3sonsfoods.com/pages/recipes</u>

