

SKILLET CHILAQUILES

RECIPE CONTRIBUTED TO OXFAM AMERICA BY MARY SUE MILLIKEN AND SUSAN FENIGER, BORDER GRILL

INGREDIENTS

- 1 cup tomato salsa
- 2 cups chicken broth or vegetable broth
- ½ cup half-and-half or heavy cream
- 1 cup cooked leftover vegetables, pinto beans, and/or black beans
- 6–8 cups corn tortilla chips
- 1 cup cheese (panela, Mexican manchego, or Monterey Jack), shredded
- 1 ripe avocado, halved, seeded, peeled, and cut into ½-inch dice
- ½ small red onion, finely diced
- 1–2 jalapeño chilies, stemmed, seeded if desired, and minced
- ½ bunch cilantro, chopped
- 1 lime, cut into wedges

INSTRUCTIONS

In wide skillet, bring salsa, broth, and half-and-half or cream to a boil. Add vegetables and/or beans and tortilla chips, mixing gently to coat each chip while simmering. In 1–2 minutes—when some of the chips have moistened and begun to break up, but others are still holding their shape—add cheese. Continue stirring gently for 1 minute to distribute cheese evenly. Add avocado, onion, chilies, and cilantro and stir well. Cook for 1 minute, remove from heat, and divide among 4 warmed plates. Top with a squeeze of lime.

OPTIONS

- Add 1 cup cooked, shredded, leftover chicken with the vegetables.
- Serve with ¼-cup dollop of sour cream and/or fried egg.

YIELD: 4 SERVINGS



SAVE FOOD

THIS BORDER GRILL FAVORITE FOSTERS CREATIVITY IN THE KITCHEN WHILE REDUCING FOOD WASTE. BESIDES INCORPORATING ETERNAL FAVORITES CHIPS AND SALSA (IT'S A GREAT WAY TO USE UP THOSE STALE CHIPS), THIS DISH CAN ALSO BE A VEHICLE FOR LEFTOVER VEGETABLES, CHICKEN, OR BEANS.

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Recipe adapted from Mary Sue Milliken and Susan Feniger, www.bordergrill.com.

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THE GROW METHOD



SAVE FOOD



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LESS



SUPPORT



COOK SMART

SAVE FOOD

WITH NEARLY A BILLION PEOPLE GOING HUNGRY, AND DEMAND FOR FOOD SET TO SOAR, IT'S TIME TO TAKE A CLOSER LOOK AT THE AMOUNT OF FOOD WE THROW AWAY. BY PLANNING OUR MEALS AND SAVING OUR LEFTOVERS, WE CAN REDUCE WASTE AND CONSERVE RESOURCES SO THAT EVERYONE HAS ENOUGH TO EAT TODAY AND TOMORROW.

HOW CAN THE CHOICES YOU MAKE IN THE KITCHEN FIGHT HUNGER AROUND THE WORLD? FIND OUT AT WWW.OXFAMAMERICA.ORG/GROWMETHOD.

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