



CHICKEN & CHEESE BREAKFAST SKILLET

POSADA®

Chicken & Cheese Flautas on a bed of shredded hashbrowns and green chile breakfast skillet topped with a sunny side up egg and pico de gallo. Yield: 1 Serving

Ingredients:

2 Each	Chicken & Cheese Flautas [#4157965], Prepared According to Package Directions
3 Tbsp.	Vegetable Oil
½ Cup	Hash Browns, Shredded
1 Tbsp.	White Onion, Diced
1 Tbsp.	Poblano Pepper, Diced
To Taste	Salt & Black Pepper
1 Each	Sunny Side Up Egg, Prepared
Garnish	Pico De Gallo
Garnish	Cilantro, Chopped

Directions:

1. Heat a medium sauté pan with the vegetable oil on medium heat.
2. Add in the hash browns and cook for 8-10 minutes, or until they start to turn golden.
3. Add in the white onion, poblano pepper, salt and black pepper, then cook for another 3-4 minutes or until the peppers have softened to make the green chile breakfast skillet.
4. Place the green chile breakfast skillet onto a serving dish and top with the **Chicken & Cheese Flautas** and sunny side up egg.
5. Garnish with pico de gallo and cilantro.

Aj
AJINOMOTO