

*Huggen*  
— KIDS —  
*Cooking*  
CLUB



**SERVES: 6**

**PREP TIME: 15 MIN**

**COOK TIME: 20–30 MIN,  
PLUS COOLING TIME**

**SKILL LEVEL:** 

**REQUIRES USE OF:**



**CHILAQUILES BRUNCH BOWLS**

**INGREDIENTS:**

- cooking spray
- 6 (6 inch) corn tortillas
- 5 large eggs
- salt and pepper to taste
- 6 tablespoons refried beans
- 1 cup rotisserie chicken, shredded
- 6 tablespoons salsa verde
- 1 cup Colby-Jack cheese, shredded

**Optional Toppings:**

- avocados, diced
- tomatoes, diced
- green onions, chopped
- jalapeños, sliced
- fresh cilantro, chopped

- queso fresco, crumbled
- sour cream or Mexican crema
- taco or hot sauce

**ITEMS TO GATHER:**

- apron
- measuring cups
- measuring spoons
- cutting board
- knife
- oven-safe mitts
- 2 spoons
- whisk
- wire cooling rack
- 6 cup jumbo muffin tin
- 4 cup measuring glass with spout



**INSTRUCTIONS:**

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat oven to 375°F.

Lightly coat the jumbo muffin tin with cooking spray and set aside.

To form the outer crust of the brunch bowl follow the **diagram below**.

1) Place a tortilla on the cutting board. 2) Using a knife cut the tortilla into three pieces. 3) Take the two rounded sides of each tortilla and place them on the edge of each muffin cup with the flat side facing down. Place the long, center piece of the tortilla across the center of each muffin cup. Repeat with 5 remaining tortillas. *Don't worry about covering any gaps, the bowls form completely during later steps.*

Lightly coat the inside of each brunch bowl with cooking spray.

Using oven-safe mitts, carefully open the preheated oven and place the muffin tin on the top rack. Bake for 10–15 minutes or until the tortillas are evenly browned.

Meanwhile, crack the eggs into a 4 cup measuring glass with spout, add salt and pepper to taste and whisk to scramble. Set aside.

Using oven-safe mitts, carefully remove the muffin tin and set on a wire cooling rack for 5 minutes.

Once completely cool, use a spoon to scoop equal parts of the refried beans in the bottom of each baked tortilla and spread out evenly with the back of the spoon. Then, using your fingers, equally distribute the shredded chicken on to the top of the refried beans.

Next, evenly distribute the salsa verde over the chicken using a spoon. Then, using your fingers, equally distribute the shredded Colby-Jack cheese on top of the salsa.

Pour equal parts of the scrambled eggs over each filled brunch bowl.

Using oven-safe mitts, carefully open the preheated oven, place the muffin tin on the top rack, and bake for 10–15 minutes or until the eggs are fully cooked.

Using oven-safe mitts, carefully remove the muffin tin and set on the stovetop to cool before transferring to plates.

Customize with your favorite toppings!

**ENJOY!****TORTILLA CUTTING AND PLACEMENT:**