

REAL CALIFORNIA CHILAQUILES BREAKFAST PIZZA WITH LIME CREMA

YIELD: 1 PIZZA

INGREDIENTS

- 12 ounces pizza dough ball
- 3 ounces salsa colorado roja
- 3 ounces Oaxaca cheese

AFTER BAKE

- 2 ounces blue corn tortilla chips
- 2 ounces Salsa Roja (for tossing chips)
pickled red onions thinly sliced jalapeños

- 2 ounces queso fresco
- 1 ounce lime crema
- Thinly sliced avocado
- 1 fried egg or scrambled egg
- 1 ounce lime crema (Real California crema with added lime juice to taste)

METHOD

TO MAKE REAL CALIFORNIA CHILAQUILES BREAKFAST

- 1 Stretch dough to 12".
- 2 Spread Salsa Colorado Roja evenly over dough.
- 3 Sprinkle with Oaxaca cheese.
- 4 Bake at 650°F for 5–8 minutes.
- 5 Toss blue corn tortilla chips with Salsa Roja and scatter over pizza.
- 6 Add pickled red onions and sliced jalapeños.
- 7 Finish with: queso fresco, lime crema, avocado slices.
- 8 Top with fried egg or scrambled egg.



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