



CHILAQUILES WITH EGG

LIST of INGREDIENTS:

FOR THE CHILAQUILES:

- 2 tablespoons canola oil
- 3-4 large eggs
- 1 ½ cups ancho-enchilada sauce (recipe below),
or your favorite canned enchilada sauce
- 4 cups tortilla chips
- ¼ cup diced red onion
- 2 tablespoons chopped fresh cilantro
- 2-3 radishes, thinly sliced
- Queso fresco cheese, crumbled
- 1 avocado, diced or sliced
- 1 lime, cut into wedges

ANCHO-ENCHILADA SAUCE:

- 2 cups hot water
- 4 dried Ancho chiles, stemmed and deseeded
- ¾ sweet onion, roughly chopped
- 1 15-ounce can fire-roasted tomatoes
- 4 cloves garlic, smashed
- 1 tablespoon honey
- 2 ½ teaspoons kosher salt

the Method:

To Make the Ancho Enchilada Sauce:

In a high-powered blender, add the hot water and submerge the chiles in the water. Let sit for 10 minutes to soften. Add the remaining sauce ingredients and blend on high until smooth. This makes 4 cups and can be made in advance and stored covered in the fridge.

To Make the Chilaquiles:

Heat a non-stick skillet over medium-low heat with the canola oil. Crack the eggs into the skillet and cook on medium low. As the whites begin to set, spoon the oil over the egg whites until cooked through. Move the pan from the heat and set aside.

Heat a 10-inch cast iron skillet over medium high heat. Add the Ancho-Enchilada sauce to the skillet to heat it, then add the chips, tossing to coat evenly in the sauce. Add more sauce if needed and cook for 1 to 2 minutes to slightly soften. Remove from the heat.

Top with the eggs and garnish with the red onion, radishes, avocado, lime and queso fresco cheese and season with salt and serve family style straight out of the pan.

Recipe Notes: This breakfast skillet is meant to be served family style. Serve with sour cream or plain Greek yogurt with plenty of sliced avocado and cilantro with a squeeze of lime for extra morning zing.

