



Recipes

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Chilaquiles

Serves 6

Ingredients:

12 Mission® 6" White Corn Tortillas (10600) , cut or torn into 1/8" pieces

1 1/2 lbs. Roma (plum) Tomatoes

1 1/2 cups White Onions , chopped

4 cloves Garlic , peeled

10 Serrano Chiles , stemmed

3 large Eggs , scrambled

1/2 cup Monterey Jack Cheese

Crumbled Cotija Cheese for garnish (optional)

Salt to taste

Vegetable Oil , for frying

Directions:

1. Preheat the broiler. Place tomatoes, onions, garlic and chiles on a baking sheet. Place sheet 4" from flame. Broil until browned and soft, about 3-4 minutes. Remove from oven and allow to cool. Transfer to a processor and pulse until blended coarsely.

2. Heat 1/2" oil in skillet over high heat. Fry tortilla triangles in batches until golden brown and slightly crisp. Lay tortillas on paper towels to drain and set aside.

3. Lower heat to medium-high. Remove all but 3 Tbs. of oil in skillet. Add eggs and cook until firm. Add tomato chili sauce and tortillas. Stir gently to combine. Season taste with salt and continue to cook until heated throughout. Sprinkle with cheeses and serve.

4. The eggs may be omitted and served anytime.

5. Chilaquiles is a popular tortilla dish served in many varieties throughout Mexico. This casserole-like dish can be served for breakfast or brunch.