

Chilaquiles

Ingredients

- 3 Dried Ancho Chilies (stems and seeds removed)
- 2 Tomatoes
- 1 Onion (quartered)
- 3 Jalapeno (seeds removed, halved)
- 1 Cilantro Bunch (chopped)
- 2 t Salt
- 2 c Vegetable Oil
- 20 Corn Tortillas (cut into 8 wedges)
- 4 Eggs
- 1 Lime (juiced)

Instructions

1. Bring a small saucepan of water to boil over high heat. Place dried chilies, tomatoes, onion, and jalapeños in a large, dry cast iron skillet over medium heat. Toast until chilies and vegetables are browned and beginning to char on all sides. Transfer the ancho chilies to the pan of boiling water and remove from heat. Submerge the chilies and let soak until soft and pliable, at least 10 minutes.
2. Transfer remaining vegetables to a blender. When dried chilies are ready, remove them from the water (do not drain) and add them to the blender along with half of the chopped cilantro, 2 teaspoons salt, and 1/2 cup of the chile soaking liquid. Blend until smooth.
3. Heat oil in the cast iron pan over medium-high heat until it reaches 350°F, about 10 minutes.

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Fry tortillas in batches until they are lightly browned and crisp on both sides. Remove to a paper towel-lined baking sheet and sprinkle with salt.

4. Carefully remove all but 1/4 cup of oil and return to the heat. Carefully pour the chile sauce into the pan (it will bubble furiously) and fry, stirring often, until it is fragrant, about 7 minutes.

5. While sauce is cooking, heat 3 tablespoons oil in a medium frying pan over medium heat. Add beaten eggs and season with salt. Scramble eggs until just barely cooked through and remove from heat.

6. Once sauce is cooked, reduce heat to medium-low and stir in lime juice. Taste and add more salt if necessary. Add tortillas and scrambled eggs and

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stir gently until tortillas are softened and well-coated with sauce.

7. Transfer to a serving platter and top with desired garnishes like sour cream, cotija cheese, avocados, radishes, onion, and chicken.