



Chilaquiles

SERVES 1

If I could choose a breakfast meal for nearly every morning, I would choose Chilaquiles. In Mexico the tortillas that are left over from the day before are used to thicken soups or fried for dipping into beans or salsa. Chilaquiles is a common breakfast that not only uses leftover tortillas, but also salsas and meat from the previous day's meal. Some cooks prefer to soak the fried tortillas in the warm salsa, making them soggy, but I prefer crispy chips with just a few soaked and saucy bites. Although meat isn't always added, I use shredded chicken or pork, and I always top it off with a runny fried egg. There's really no better way to start the day.

INGREDIENTS

Chilaquiles:

- ½ cup canola oil
- 3-4 corn tortillas
- ½ cup shredded cooked chicken (or pork)
- 1 cup charred red salsa (recipe follows)
- 1 jalapeno, sliced
- ¼ cup queso fresco
- ½ avocado, sliced
- 1 tablespoon crema (or sour cream)
- 1 tablespoon chopped cilantro

1 egg

Pinch of kosher salt

3 dashes of hot sauce

Charred Red Salsa (serves 6):

- 3 plum tomatoes
 - 3 pieces of chile morita, stems and seeds removed
 - 1 clove garlic (with skin on)
 - 1/4 red onion wedge
 - 1 cup water
 - 1/4 cup cilantro leaves, chopped
 - 1/2 teaspoon kosher salt
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PROCESS:

Chilaquiles:

Heat oil in a 10" skillet until 370 degrees. Slice tortillas into quarters and fry a few at a time in the oil until crispy, about 45 seconds on each side. Remove to a plate lined with paper towel. Keep oil heated for frying egg, adding more oil if necessary. Heat salsa in a small saucepan and stir in shredded chicken (or pork). On a large plate, spread the chips and spoon over meat sauce. Top with jalapeno slices, queso fresco, avocado, crema, and cilantro. Gently break the egg into the hot oil, spooning oil over the yolk a



couple times to set it. Cook egg until the whites are no longer translucent, about 2 minutes. Remove with a spatula and place over chips. Sprinkle egg with salt and finish with hot sauce. Serve right away.

Charred Red Salsa:

Heat an iron skillet over high heat. Grill the whole tomatoes, chile morita, garlic clove, and onion wedge until blackened on all sides. Let the tomatoes cool and remove skins. Peel skin from garlic and discard. In a saucepan, add the water and grilled vegetables. Bring to a simmer and cook for 10 minutes. Put mixture into the blender and pulse to make a coarse salsa. Pour into a bowl and stir in cilantro and salt.