

Chilaquiles



SIZE

For 4

PREPARATION

10 min

DIFFICULTY

Level 1

Level 2



The key to this crazy delicious, yet stupid-easy recipe is using good quality corn tortilla chips. Day-old chips from Mexican takeout are the gold standard, but brands like Xochitl or Mi Nina Tortilla are a fine substitute.

Ingredients

2 1/2 cups corn tortilla chips

1 jar not just pasta sauce

3/4 cups chicken stock

3 dashes of your favorite hot sauce (optional)

4 eggs

Pickled or fresh sliced jalapenos, to serve

Crumbled cotija cheese or queso fresco, to serve

Greek yogurt or sour cream, thinned with a little milk or water to make a drizzle-able crema, to serve.

Process

1

In a 12-inch skillet over medium, add the chips and the not just pasta sauce and bring to a simmer. Add the chicken stock and hot sauce and simmer for 3-5 minutes, until the chips have softened slightly and the sauce has thickened. Cook closer to 3 minutes if you want your chips to still have some crunch.

2

Meanwhile, in another nonstick skillet, fry up your eggs.

Slide the fried eggs on top of the chilaquiles, and top with jalapenos, cotija cheese, and a drizzle of the crema. Put a trivet or kitchen towel down on the table, and let everyone serve themselves from the skillet.