

Chilaquiles

Mexican · Breakfast · Easy · 35 min total · Serves 4

Day-old tortilla chips simmered in salsa until softened, topped with eggs, cheese, and crema.

Ingredients

- 6 cups corn tortilla chips (thick)
- 1 lb tomatillos (husked)
- 1 serrano chili
- 1 clove garlic
- 0.25 onion
- 4 large eggs (fried)
- 0.5 cup queso fresco (crumbled)
- 0.25 cup Mexican crema
- 2 tbsp cilantro (chopped)

Method

1. Blend tomatillos, chili, garlic, onion, salt. Simmer 10 min.
2. Add chips to salsa, toss gently until coated and slightly softened.
3. Plate. Top with fried egg, queso fresco, crema, cilantro.

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