

Chilaquiles

Serves 4

Ingredients

For the chips you will need:

8 corn tortillas
¼ cup avocado oil
Kosher salt

For the salsa roja you will need:

4 Roma tomatoes, chopped
½ large onion, chopped
1 medium jalapeno, seeded and sliced
2 cloves garlic
1 cup of chicken stock
2 teaspoons avocado oil
Kosher salt and freshly ground pepper

For serving:

Avocados
Queso fresco
Cilantro
Sour cream
Fried eggs



Steps

1. Preheat oven to 350°F. Using a plate, brush the fronts and backs of the tortillas with the avocado oil. Cut the tortillas into 8 wedges/triangles. Arrange the tortillas in a single layer on a couple of baking sheet pans. Bake until the tortillas turn golden brown. Remove from the oven and allow to cool.
2. Make the salsa roja. Place the tomatoes, onion, jalapeno and garlic in a blender, and blend until smooth.
3. Heat a large skillet over medium-high heat. Add 2 teaspoons of avocado oil and the tomato puree and cook, stirring, until the salsa thickens up and turns a deeper red. Taste and season with salt.
4. Add the chips into the skillet with the salsa to coat them - carefully stirring so as not to break them. Give them about 2 - 3 minutes in the salsa before removing them to serving plate. Serve warm garnished with avocado, queso fresco, eggs, and cilantro. Enjoy!