

DENE

Chilaquiles



Ingredients:

- 12 6-inch corn tortillas, stale, or left out 24-48 hours cut into 6 wedges each
- 4 tablespoons extra virgin olive oil divided
- ½ teaspoon salt divided
- 2 cups Homemade Salsa Verde
- *Or* 2 cups Red Enchilada Sauce
- 4 eggs optional
- 1 15 oz. can black beans rinsed and drained
- ½ cup shredded Monterrey Jack cheese optional
- ½ cup queso fresco

Optional:

Guacamole, salsa, cilantro leaves, salsa verde, crema or sour cream, black beans, rice, tortillas, cilantro lime rice, sautéed corn, tomatoes, lettuce, shredded cheese, very thinly sliced radishes, chopped red or green onions, pickled onions, sliced avocados, hot sauce etc.

Method, Chips:

1. Adjust oven racks to upper-middle and lower-middle positions; preheat to 425 degrees F. Line two rimmed baking sheets with foil, parchment paper, or nonslip mat.
2. Spread tortillas evenly over the two baking sheets. Drizzle each sheet with 2 TBLS oil and ¼-teaspoon salt; toss until evenly coated, then spread back into an even layer.
3. Bake until tortillas are golden brown and crisp, 15-20 minutes, switching sheet positions after 7 minutes of baking. If one sheet is browned before the other, remove it from the oven. **Do not turn off oven.**

Method, Sauce:

1. While chips are baking, prepare either salsa verde or enchilada sauce according to directions.

Method, Fried Eggs (optional)

1. Crack 2 eggs into 2 separate small bowls or ramekins. Heat 2 small nonstick skillet over medium-high heat. Add 1-tablespoon extra-virgin olive oil to each pan and heat until it is hot and shimmering.

DENE

2. Reduce heat to medium then carefully pour one egg into each skillet. Let the eggs cook, gently tilting the pan occasionally to redistribute the oil. Cook until the edges are crisp, the whites are solid, and yolks still soft, about 2-3 minutes. Remove to a plate and repeat with remaining 2 eggs. Do NOT cover with foil or the eggs will steam and cook the yolk.

Method, Assemble:

1. While eggs finish cooking, transfer sauce and beans to a large ovenproof skillet, (you can use the same cast iron skillet you cooked the enchilada sauce in). Heat over medium-high heat until the sauce is simmering.
2. Once the sauce is very hot, reduce heat to low and stir in toasted tortilla chips until evenly coated. Spread tortillas into a somewhat even layer and evenly top with cheeses. (f you're not adding Monterrey, then hold the queso fresco and you don't need to bake - simply stir tortillas in the skillet over low heat until they have softened to your liking, 2-5 minutes, then top with queso fresco.**

Method, Bake:

1. Bake at 425 degrees F for 5 minutes or until Monterrey cheese is melted, (queso fresco will not melt). Remove Chilaquiles from oven and proceed with toppings or for softer Chilaquiles, cover with foil and let steam for a couple minutes.
2. Top skillet with eggs and desired toppings OR scoop servings onto plates and allow individuals to top their own. Serve Chilaquiles immediately as the chips will continue to soften the longer they sit.

Salsa Verde



Ingredients, Salsa Verde:

- 1 ½ lbs. tomatillos husked, rinsed and dried
- 1-2 Serrano chiles or 1-4 jalapeno peppers see notes on spice level
- 1 medium yellow onion chopped into 8 sections
- 3 garlic cloves peeled
- 1 tablespoon olive oil
- 1/4 cup packed cilantro
- 1 ½ - 2 tablespoons fresh lime juice
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ¼ teaspoon ground coriander

Method, Salsa Verde:

1. Preheat the broiler to high with a rack about 6 inches below the heat source. Line a rimmed baking sheet with foil.
2. Cut the tomatillos in half and add to baking sheet along with onions, garlic, and peppers. Drizzle with 1-tablespoon olive oil and toss to coat. Place the tomatillos cut side down. Broil for 5-7 minutes or until the tomatillos are charred in some spots, flipping the peppers and garlic over half way through. Remove peppers or tomatillos if they become too charred before the rest of the pan is done. Alternatively, you can char your veggies on a grill for additional smokiness.
3. Once cool enough to handle, chop stem off peppers, and remove seeds (save seeds separately but do not add to blender). Add seeded peppers to blender along with all of the sheet pan contents including any remaining juices. Add cilantro, limejuice, cumin, salt, and coriander.
4. Pulse or puree until salsa reaches desired consistency, scraping down the sides as needed. Taste and stir in seeds, a little at a time, for a hotter salsa. Season to taste with additional limejuice and salt if desired.
5. Chill salsa in the refrigerator for at least 2 hours. Salsa will thicken in the refrigerator. For a thinner salsa, stir in additional water to reach desired consistency.
6. Store salsa in an airtight container in the refrigerator for 7-10 days.

Homemade Enchilada Sauce



Ingredients, Enchilada Sauce:

- 3 tablespoons all-purpose flour
- 3 tablespoons chili powder NOT cayenne pepper-see notes
- 1 tsp EACH ground cumin, garlic powder, onion powder, ground coriander
- ½ tsp EACH smoked paprika, salt, dried oregano
- ¼ teaspoon cayenne pepper optional for spicier
- 2 tablespoons unsalted butter
- 2 tablespoons Vegetable oil or other neutral oil
- ¼ cup tomato paste
- 3 cups reduced sodium chicken broth



- 1 teaspoon unsweetened cocoa powder
- 1 teaspoon sugar
- a pinch of cinnamon
- 1 teaspoon apple cider vinegar

Method, Enchilada Sauce:

1. Whisk the flour and all seasoning together in a small bowl (through oregano or optional cayenne pepper); set aside.
2. Melt the butter in the olive oil in a large cast iron skillet over medium heat. Whisk in the flour mixture and cook while whisking for 2 minutes. Whisk in the tomato paste until completely combined and continue to cook for 1 minute.
3. Reduce the heat to low, then gradually whisk in the chicken broth. Continue to whisk until smooth and the lumps are dissolved. Whisk in cocoa powder, sugar, and cinnamon.
4. Bring the sauce to a simmer and continue to simmer, whisking often, until it thickens to your desired consistency, about 5-7 minutes. Keep in mind the sauce will thicken a little as it cools.
5. Remove from heat and stir in apple cider vinegar. Taste and adjust seasonings as desired with additional salt, cayenne, sugar, or vinegar. If the sauce thickens too much, simply whisk in additional chicken broth, a little at a time until it reaches desired consistency.