

Roasted Poblano Chilaquiles

with Sunny Side-Up Eggs & Avocado

Chilaquiles, from the Aztec word for “pepper water,” is a traditional Mexican dish made by softening corn chips in a simmered salsa. Usually regarded as breakfast or brunch fare, it’s often made from the previous day’s tortillas and salsas. We were inspired by this classic, so we adapted it using the freshest ingredients. With homemade tortilla chips, tomato-poblano pepper sauce, avocado and sunny side-up eggs, this chilaquiles shines just as brightly when served as a dinner entrée.



Ingredients

- 2 Farm Eggs
- 6 Corn Tortillas
- 1 15-Ounce Can Crushed Tomatoes
- 2 Poblano Peppers
- 2 Cloves Garlic
- 1 Avocado
- 1 Lime
- 1 Red Onion
- 1 Large Bunch Cilantro

Knick Knacks

- 2 Ounces Cotija Cheese
- 2 Teaspoons Chilaquiles Spice Blend
(Chipotle Powder, Ancho Chile Powder, Ground Cumin, Smoked Paprika, Mexican Oregano, Ground Cinnamon & Cocoa Powder)

Makes 2 Servings

About 660 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Roast the poblano peppers:

Preheat the oven to 475°F. Wash and dry the fresh produce. Place the **peppers** on a sheet pan. Drizzle with olive oil and season with salt and pepper on all sides. Roast 14 to 16 minutes, or until tender and slightly charred. Remove from the oven and transfer to a bowl to cool. Carefully wipe off the sheet pan. When cool enough to handle, remove and discard the stems, seeds and ribs of the peppers; cut the peppers into ½-inch-wide strips.

2



Prepare the ingredients:

While the peppers roast, peel and thinly slice the onion. Peel and mince the garlic. Stack the tortillas and cut into wedges. Pick the cilantro leaves off the stems; mince the stems and keep the leaves whole. Quarter the lime. Pit, peel and large dice the avocado; season with salt and pepper and toss with **the juice of 2 lime wedges** to prevent browning. Crumble the cheese.

3



Cook the aromatics:

While the peppers continue to roast, in a large pot, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic, onion, cilantro stems** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant.

4



Make the tortilla chips:

While the aromatics cook, reduce the oven temperature to 450°F. Place the **tortilla wedges** on the same sheet pan used to roast the peppers. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and toast 10 to 12 minutes, or until crispy and lightly browned. Remove from the oven and set aside.

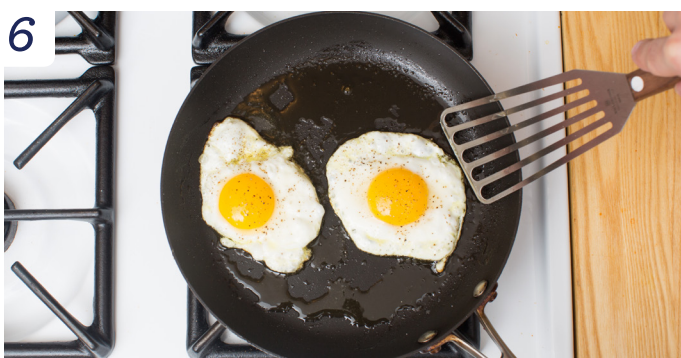
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Make the sauce:

Add ½ **cup of water** to the pot of aromatics. Cook, stirring constantly and scraping up any browned bits from the bottom of the pot, 30 seconds to 1 minute, or until combined. Add the **crushed tomatoes**; cook, stirring occasionally, 8 to 10 minutes, or until slightly thickened. Stir the **pepper strips** into the sauce; season with salt and pepper to taste. Remove from heat; set aside in a warm place.

6



Cook the eggs & plate your dish:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook, without flipping, 2 to 3 minutes, or until the whites are set but the yolks are still runny (or until cooked to your desired degree of doneness). Remove from heat. Stir the **tortilla chips** into the **sauce**; divide between 2 dishes. Top each with a **cooked egg**. Garnish with the **avocado, cheese, cilantro** and **remaining lime wedges**. Enjoy!