

MIGAS CHILACA



2-3 servings



30 minutes

INGREDIENTS

Sauce:

- 5 roasted anaheim pepper
- 1 cup milk
- 1/2 cream
- 2 tsp bouillon powder

Eggs

- 8 eggs
- 1 tbsp butter
- 1/4 cup cottage cheese or heavy cream
- 2 cups fried tortilla strips

DIRECTIONS

CHILACA SAUCE -

- Remove skin and deseed the roasted peppers. Combine all sauce ingredients in a blender and blend until smooth. Set aside.

EGGS -

- In a skillet over medium heat, add butter. Crack the eggs into a separate bowl, then mix in the cottage cheese and whisk until combined. Pour this mixture into the skillet, stirring occasionally to create scrambled eggs.
- Once the eggs are cooked, stir in the Chilaca sauce, add the fried tortilla strips, sprinkle cheese on top, cover, and cook until the cheese melts.

Serve hot alongside refried beans and toast.