

CHILAQUILES

[smothered in chile colorado sauce]



4 servings



1 hour

INGREDIENTS

Chile Colorado Sauce:

- 8 dried guajillo chiles
- 2 dried ancho chiles
- 1 arbol chile for spicy
- 1 medium yellow onion, quartered
- 1 medium Tomato
- 1 clove garlic
- 1 tsp dried oregano
- 1 tsp salt
- 1/2 tsp cumin
- 4-6 cups water (reserve 2 cups after boiling)

Chilaquiles :

- 2-3 cups Chile colorado sauce
- 1 bag Fried Tortilla chips

Tips:

- After adding the chile colorado sauce, tortilla chips will keep softening, so it's best to enjoy them right away.
- Preparing the chile colorado sauce ahead of time allows for a quicker breakfast featuring Chilaquiles.
- Consider making a double or triple batch of chile colorado sauce and freezing it for easy access later, whether for Chilaquiles or other meals that use this delicious sauce.

DIRECTIONS

Chile Colorado Sauce:

1. Start by removing the stems and seeds from the chiles.
2. Place the chiles in a pot and add enough water to cover them.
3. Bring the water to a boil, then remove the pot from heat and cover it. Let the chiles soak for about 20 minutes.
4. While the chiles are soaking, char a tomato, an onion, and clove of garlic until they are nicely roasted.
5. In a blender, combine the soaked chiles, charred tomato, onion, garlic, spices, and about 2 cups of the reserved chile water.
6. Blend the mixture until it reaches a smooth, silky texture.
7. Finally, strain the sauce to remove any remaining scraps, ensuring a smooth consistency.

Chilaquiles:

1. Place tortilla chips in a bowl and generously pour chile colorado sauce over them, tossing gently.
2. Let the chips rest for 5 minutes to soften in the sauce.
3. Top with cheese, serve on individual plates with refried beans and fried eggs, and enjoy.