

Chilaquiles Rojos

Mexico's salsa-simmered breakfast - serves 4

Serves 4 • Prep 15 min • Cook 25 min • Mexico

INGREDIENTS

The salsa roja

- 4 Roma tomatoes
- 3 dried guajillo chiles, stemmed and seeded
- 1 chipotle in adobo (optional, for smoke)
- 2 garlic cloves
- 1/4 white onion
- 1 cup chicken or vegetable broth
- 1 tsp salt

The chips & toppings

- 12 corn tortillas, cut in 6 triangles each (day-old is best)
- Vegetable oil for shallow frying
- 4 eggs, fried sunny-side up
- 1/2 cup crumbled queso fresco
- 1/4 cup Mexican crema (or thinned sour cream)
- Sliced red onion and cilantro
- Avocado slices (optional)

METHOD

1. Simmer the tomatoes, guajillos, garlic, and onion in water 10 minutes until soft, then blend smooth with the chipotle, broth, and salt.
2. Fry the tortilla triangles in 1/2 inch of oil in batches until golden and crisp, 2-3 minutes. Drain on paper towels and salt lightly. (Thick store-bought chips work in a pinch.)
3. Pour off all but 1 tablespoon of oil, then pour in the blended salsa and simmer 5 minutes until slightly thickened and deepened in color.
4. Fry the eggs sunny-side up in a separate pan.
5. Add the chips to the simmering salsa and fold gently for 60-90 seconds - coated everywhere, crisp in the middle, softening at the edges. Do not stew them.
6. Slide onto plates immediately. Top each with a fried egg, queso fresco, crema, onion, and cilantro. Eat before the crunch fades - chilaquiles wait for no one.

Tip • The whole dish is a timing game: the chips should hit the salsa at the last minute and reach the table two minutes later. Everything else - salsa, toppings, eggs - can be ready and waiting.