

Red Chilaquiles with Homemade Salsa

Ingredients:

For the Salsa:

- 6 small or 4 ripe Roma tomatoes
- 4 tomatillos — husked and rinsed
- 6 dried Chile de Árbol pods (add more for extra spiciness)
- 2 garlic cloves — peeled
- 1 jalapeño — halved, seeded, and membrane removed
- 1/4 teaspoon ground cumin
- 1/4 of a small white onion — peeled
- Handful of cilantro with stems — washed
- Salt to taste

For the Chilaquiles (Single Serving):

- 4 tortillas or store-bought thick tortilla chips
- 1/4 white onion — finely sliced
- 1 egg — cooked in your preferred style
- Oil for frying
- Salt to taste

Optional Toppings:

- Avocado slices
- Lime wedges
- Beans
- Queso fresco
- Mexican crema
- Meat (such as shredded chicken or beef)

Instructions:

1. Prepare the Salsa:

- In a small pot, combine the tomatoes, tomatillos, dried chiles, garlic, and jalapeño. Cover with water and bring to a simmer. Cook until the tomatillos are brownish and the chiles are soft.
- Let the mixture cool slightly, then transfer to a blender along with about 1/4 cup of the cooking liquid.
- Add the cumin, onion, cilantro, and salt. Blend until smooth. Set aside. (*Note: This salsa can be stored in a sealed container in the refrigerator for 2 to 3 weeks.*)

2. Prepare the Tortilla Chips:

- If using fresh tortillas, stack them and cut in half, then cut each half into quarters to make chips.

- Heat enough oil in a deep skillet to fry the tortillas. The oil should reach 350°F (175°C). To test the oil, drop a small piece of tortilla into it—if it sizzles and floats, the oil is ready.
- Add the tortilla slices to the hot oil without overcrowding the pan. Fry for a few minutes until lightly browned. Remove and drain on a paper towel-lined plate. Work in batches if necessary.

3. Assemble the Chilaquiles:

- In a skillet, heat a little oil and add the sliced onion. Cook until softened.
- Add the fried tortilla chips to the skillet and pour in about 1/4 cup of the prepared salsa (add more if you prefer the chips to be wetter). Stir to coat the chips and heat through.
- Transfer the salsa-coated chips to a plate.

4. Serve:

- Top the chilaquiles with a fried or scrambled egg.
- Garnish with avocado slices, lime wedges, beans, queso fresco, meat, and/or Mexican crema, if desired.

Enjoy your Red Chilaquiles with your favorite toppings for a delicious and satisfying meal!