

~ CHILAQUILES VERDES with

Fried EGGS! ~

ingredients:

- 1 onion
quartered & thinly sliced
 - 2 TBS olive oil
 - 1 jalapeño, finely chopped
 - 2 garlic cloves minced
 - 2 cups green salsa (salsa verde!)
 - 1 1/2 cups chicken or vegetable broth
 - salt & pepper
 - thick, authentic tortilla chips!!
3-5 handfuls
 - 4-5 eggs
- store bought or home made

queso fresco (or feta), radishes,
cilantro (chopped) for garnish

directions:

1. Preheat oven to 375 °F
2. Heat oil in a heavy bottom skillet (cast iron skillet!!) over med-high heat.
3. saute onions, stirring often, until tender ~~under~~ (5-8 minutes). add a little salt, garlic, and jalapeño and cook for 1-2 minutes more.

4. Add the salsa and broth and stir together.

Bring mixture to a boil. Once boiling, add tortilla chips, a handful at a time. allow chips to soak up liquid before adding more (you may need to gently push down on the chips - you don't want to skimp on chips !!). Season with salt and pepper.

5. Crack eggs directly on top of chip mixture and then transfer to oven.

Bake 8-10 minutes until eggs have set (but will still be gooey!).

Garnish!!

Serves 4-6