

Traditional Chilaquiles Rojos by Mi Pueblo Supermarket



INGREDIENTS

- 1 bag of Tototpos (corn chips)
- 8 Tomatillos (Green Tomatoes)
- 3 Jalapeño Peppers
- 2 Serrano Peppers
- 1/2 cup of Cilantro leaves
- 1/4 Onion
- 2 Garlic cloves
- 4 tablespoons vegetable oil
- Salt to taste
- Queso Fresco
- Sour Cream of choice

DIRECTIONS

Making the salsa: Bring about 4 cups of water to a simmer. Add your tomatillos, jalapeño peppers and serrano peppers (if you do not want it spicy leave out the serrano peppers from the salsa). Once they have changed color from a bright green to a darker green color, remove them from the water into a separate bowl to allow them to cool down. Once cool, remove the stems from the peppers. Add the following to your blender: cooked tomatillos & peppers, cilantro, onion, garlic cloves, salt and 1/2 cup of water.

Chilaquile time: In a saute pan add 4 tablespoons of vegetable oil of your choice and heat on medium-low heat. Once the oil is heated add the salsa ****watch out, it could jump.**** Stir the salsa around to incorporate all the flavors and make sure it is cooked evenly. Add salt as needed. Once the salsa starts to create small bubbles gently stir in your totopos. This process should only take about 1-2 minutes. Don't let them sit too long, we want them with a little crunch.

Serve on a plate, top it off with some queso cotija and sour cream. You may also serve with your favorite beans, eggs of choice, and meat option of choice. Enjoy!