

Chilaquiles

Vegetable oil (enough to cover the tortillas and deep fry them)
2 corn tortillas
1 large egg
¼ of a white onion, diced
Crumbled or shredded cheese

Salsa de chile de árbol

1 cup tomatillos, dehusked
4 to 6 dried chiles de árbol, roasted
1 garlic
½ cup water
Salt and pepper, to taste

Begin by making the salsa de chile de árbol: roast the tomatillos by wrapping them in heavy duty aluminum foil and placing them on a comal (a smooth, flat Mexican griddle) over your stovetop (this does not need to be done in the oven, it never is in Mexico). After roasting the tomatillos for approximately 15 to 20 minutes, you can pull them off the fire and roast the dried chilies and garlic directly on the comal (caution, the dried chilies will roast in less than a minute while the garlic will take longer). Combine the roasted tomatillos, chilies, and garlic along with the water, salt, and pepper in a blender. Liquefy the mixture thoroughly for a few minutes to ensure that the sauce is smooth and consistent with no large pieces left floating around. You will probably end up with more salsa than you need for this recipe. Use it as a condiment for any other of your favorite Mexican dishes!

Next, heat the vegetable oil in a frying pan until it is hot enough so that when you drop the pieces of tortillas into it, they immediately begin to fry.

Allow the tortillas to fry until they become a chestnut brown, just not too dark or burnt. At this point, drain most of the oil out of the pan, leaving only enough to fry the rest of the ingredients.

Crack the egg into the fried tortillas and scramble it, folding the fried tortilla strips into the egg. At this point, season this mixture with salt and pepper if desired. Take this mixture out of the pan and let it rest on a plate while you continue with the rest of the dish.

Add some of the oil that was taken out of the pan earlier back into it and heat it up again. To this, add the diced onion and allow it to soften for a few minutes. Add the salsa de chile de árbol and sauté it for a minute or two. Add a little bit of water to dilute it if it becomes too thick.

Finally, return the fried tortilla and egg mixture to the onion and chili sauce in the pan and allow it cook only for about a minute, enough time to allow the tortillas to soak up some of the sauce. Before plating it, add the cheese and enjoy!