



HOT BREAD KITCHEN'S MEXICAN CHILAQUILES

- 1 Pound Tomatillos, washed and husked
- 1 Jalapeño
- 2-3 Cloves of garlic, unpeeled
- 0.5 Cup cilantro leaves (Optional)
- Salt
- 1 Package Heritage Corn Tortillas, sliced into quarters
- Vegetable oil
- 4 Tablespoon crema Mexicana or whole-fat sour cream
- 0.5 Cup crumbled queso fresco or Cotija cheese

1. Prepare the salsa verde:

- Boil tomatillos for 5 minutes and drain.
- Roast jalapeños and garlic for about 20 minutes in 400-degree oven or toaster oven.
- Remove seeds and stem from jalapeño and squeeze garlic from its peel.
- Blend tomatillos, jalapeño, and garlic in food processor or blender until texture is smooth.
- Add cilantro, if desired, and a generous amount of salt. Set aside.

2. In a large skillet, bring 1/8" of vegetable oil to medium-high heat.

3. Gently fry tortillas until crispy and golden. Remove chips and drain on a paper towel.

4. In a clean skillet, heat 2 tablespoons of oil, add salsa verde, and cook for 2-3 minutes.

5. Toss in the fried tortillas and cook 2-3 minutes more.

6. Remove from heat and garnish with cheese, crema, and cilantro.