

# Chilaquiles Verdes

## Ingredients:

### Salsa Verde

- 1 tbsp olive oil
- ½ cup onion roughly chopped
- 3 garlic cloves peeled and roughly chopped
- 1 poblano chili roughly chopped
- 1 jalapeño chopped
- 2 serranos (1 if you don't like it spicy)
- 3 ½ cups tomatillos (about 1 ½ lbs) husk removed, rinsed and quartered
- 1 ½ cups vegetable or chicken stock
- ½ cup chopped cilantro
- 1 tsp kosher salt
- ¾ tsp fresh ground pepper

### Other Ingredients

- Corn tortillas, cut into triangles
- ⅓ cup crumbled queso fresco or cotija cheese
- 2 to 4 eggs optional
- ½ cup Mexican crema or cilantro lime crema
- Diced red onion
- Avocado slices

## Method:

1. Place all chopped veggies on nonstick tray with a drizzle of oil and salt & pepper.
2. Place in Brava following instructions for Salsa Verde.
3. After cooking, place roasted vegetables in blender with chicken stock and season to taste. Blend until smooth consistency. Set aside.
4. Cut tortillas into triangles and brush with oil on both sides.
5. Lay flat on nonstick pan and follow instructions for tortilla chips in your Brava. Depending on the amount you need, you might repeat this process a few times.
6. Once chips are done sprinkle with salt.
7. Place chips back on your nonstick pan, pour green sauce on your chips and set on the bottom shelf of your Brava.
8. Crack 2-4 eggs in your egg mold tray and place on top shelf.
9. Select chilaquiles on your app or oven and let cook.
10. Garnish with cheese, crema, avocado, and red onion. Enjoy!