



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Loteria Grill's Chilaquiles Verdes

Recipe from Jimmy Shaw; adapted from L.A.'s Original Farmer's Market Cookbook

Makes 4 servings

### Salsa Verde

8 medium tomatillos (1 1/2 pounds), husked and rinsed  
1 serrano chile or jalapeño, stemmed  
1/2 white onion, halved  
2 garlic cloves  
1/2 bay leaf  
Pinch of dried oregano  
Pinch of dried thyme  
1/2 teaspoon salt  
1/4 cup low-sodium chicken broth  
1 tablespoon corn oil

### Chilaquiles

2 large eggs, beaten  
1 large bag unsalted tortilla chips  
1/2 cup Monterey Jack cheese, shredded  
2 tablespoons *queso fresco* or mild feta, crumbled  
3 tablespoons white onion, finely chopped  
1 tablespoon fresh cilantro, finely chopped  
*Crema fresca* or sour cream, for garnish

**1. Make the salsa verde:** Put the tomatillos, chile, onion and garlic in a medium pot and cover with water. Bring to a boil, then reduce the heat and simmer for about 15 to 20 minutes, until the vegetables are soft and the tomatillos turn pale green. Cool slightly. Transfer the boiled vegetables, along with the cooking water, to a blender and puree for a few seconds. Add the herbs, salt and broth and puree until smooth. In a saucepan, heat 2 tablespoons of oil over medium-high heat. Pour in the tomatillo sauce (it will bubble a bit). Reduce the heat to medium and simmer for 10 to 15 minutes until the sauce is slightly thickened, stirring occasionally. Keep warm while assembling the *chilaquiles*.

**2. Make the chilaquiles:** Pour the salsa verde into a large skillet and place over medium heat. When it starts to bubble, stir in the beaten eggs. Cook and stir for about 5 seconds until the egg feathers into the sauce to thicken and bind. Immediately add the chips, tossing gently until they have absorbed enough sauce and become soft. Take care not to break the chips. Sprinkle the Jack cheese on top and let it melt. Pile the chilaquiles on a large platter and top with *queso fresco*, onion cilantro and *crema fresca*.