



Delicious Chilaquiles Recipe for Breakfast Lovers

Introduction

Chilaquiles Verdes is a vibrant and flavorful Mexican dish that brings together crispy tortilla chips, zesty tomatillo salsa, and a variety of delicious toppings. This easy-to-make recipe is perfect for breakfast, brunch, or any time you crave a comforting yet satisfying meal.

Detailed Ingredients with measures

1 (16-ounce) jar tomatillo salsa, or 2 cups homemade Tomatillo Salsa Verde

1 cup water or vegetable broth
6 ounces thick tortilla chips (about 4 handfuls)
4 fried eggs
1 avocado, sliced
2 radishes, thinly sliced
½ jalapeño pepper, thinly sliced
Cotija cheese
Fresh cilantro leaves
Cilantro Lime Crema, for drizzling
Sea salt and freshly ground black pepper

Prep Time

10 minutes

Cook Time

15 minutes

Total Time

25 minutes

Yield

Serves 4

Instructions

1. Prepare the Salsa Verde: If using store-bought salsa, proceed to the next step. For homemade salsa, roast tomatillos, onion, garlic, and jalapeños, then blend them with lime juice, cilantro, and salt. This can be made up to 4 days in advance.
2. Simmer the Salsa: In a large skillet, combine the salsa and water or vegetable broth. Bring to a simmer over medium heat and cook for 5 to 10 minutes, stirring occasionally, until slightly thickened.
3. Add the Tortilla Chips: Add the tortilla chips to the skillet, folding them gently to coat with the sauce.
4. Assemble the Chilaquiles: Remove the skillet from heat. Top the chilaquiles with fried eggs, avocado slices, radishes, and jalapeño slices. Drizzle with Cilantro Lime Crema and sprinkle with Cotija cheese and fresh cilantro leaves. Season with sea salt and freshly ground black pepper to taste.
5. Serve: Serve immediately, with additional crema on the side if desired.

See also [Rose Scented Cake with Raspberry Frosting](#)

For a variation, you can make Chilaquiles Rojos by substituting the salsa verde with your favorite red salsa or red chile sauce.

Enjoy your meal!

Detailed Directions and Instructions

Prepare the Salsa Verde:

If using store-bought salsa, proceed to the next step. For homemade salsa, roast tomatillos, onion, garlic, and jalapeños, then blend them with lime juice, cilantro, and salt. This can be made up to 4 days in advance.

Simmer the Salsa:

In a large skillet, combine the salsa and water or vegetable broth. Bring to a simmer over medium heat and cook for 5 to 10 minutes, stirring occasionally, until slightly thickened.

Add the Tortilla Chips:

Add the tortilla chips to the skillet, folding them gently to coat with the sauce.

Assemble the Chilaquiles:

Remove the skillet from heat. Top the chilaquiles with fried eggs, avocado slices, radishes, and jalapeño slices. Drizzle with Cilantro Lime Crema and sprinkle with Cotija cheese and fresh cilantro leaves. Season with sea salt and freshly ground black pepper to taste.

Serve:

Serve immediately, with additional crema on the side if desired.

Notes

Variation:

For a variation, you can make Chilaquiles Rojos by substituting the salsa verde with your favorite red salsa or red chile sauce.



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Cook techniques

Preparing Salsa Verde

Roast tomatillos, onion, garlic, and jalapeños for a flavor boost. Blend

with lime juice, cilantro, and salt for homemade salsa.

Simmering the Salsa

Combine salsa with water or vegetable broth in a skillet. Simmer over medium heat for 5 to 10 minutes until slightly thickened.

Coating Tortilla Chips

Gently fold in tortilla chips into the simmered salsa, ensuring they are fully coated without breaking.

See also [Spiced Apple Cider Donut Loaf with a Cinnamon Sugar Crust](#)

Assembling Chilaquiles

Top the coated chips with fried eggs, avocado, radishes, jalapeños, Cotija cheese, and fresh cilantro.

Serving

Serve immediately for the best texture, accompanied by additional crema if desired.

FAQ

Can I use store-bought salsa for this recipe?

Yes, using store-bought tomatillo salsa speeds up the process.

What can I substitute for Cotija cheese?

Feta cheese or queso fresco can be used as alternatives to Cotija.

Can I make the salsa ahead of time?

Yes, homemade salsa can be prepared up to 4 days in advance.

How can I make this dish spicier?

Add more jalapeños or include a dash of hot sauce to increase the heat.

Is it possible to make this dish vegan?

Yes, substitute the eggs and cheese with avocado and vegan toppings for a plant-based version.

Conclusion

Chilaquiles Verdes is a vibrant and delicious dish that can easily be customized to suit your taste. Whether enjoyed for breakfast, brunch, or any time in between, this recipe brings a burst of flavor and a comforting texture that is hard to resist. The combination of crispy tortilla chips, zesty salsa, and fresh toppings creates a delightful balance that everyone can enjoy.

More recipes suggestions and combination

Chilaquiles Rojos

Substitute the tomatillo salsa with your favorite red salsa or red chile sauce for a classic twist on the traditional chilaquiles.

Breakfast Chilaquiles

Top your chilaquiles with scrambled eggs, black beans, and fresh pico de gallo for a hearty breakfast option.

Vegetarian Chilaquiles

Add sautéed vegetables like bell peppers, zucchini, or mushrooms to the mix for added nutrition and flavor.

Spicy Chilaquiles

Incorporate diced chipotles in adobo sauce into the salsa for a smoky, spicy kick that elevates the dish.

See also Chocolate Smoothie Chia Pudding

Chilaquiles with Spinach and Cheese

Stir in some fresh spinach and top with melted cheese for a creamy and nutritious variation.

Chilaquiles with Grilled Chicken

Add shredded grilled chicken on top for a protein-packed meal that will keep you satisfied.

Sweet Potato Chilaquiles

Incorporate roasted sweet potatoes into the mix for a sweet and savory flavor combination that complements the salsa perfectly.



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