

MASTER CHEF RECIPES



YIELD 4 SERVINGS

CHILAQUILES

BY KEVIN WALKER, CMC

INGREDIENTS

- 2-3 Each Tomatoes
- 4 Cloves Garlic
- ½ Each Red onion
- ¼ Cup Colorado Mills Sunflower Oil
- ½ Bunch Cilantro
- 2-3 Each Chipotle peppers
- 2 Each Ancho peppers, Rehydrated, seeds removed
- 20-30 Each Corn tortillas, Cut in 1/6's
- 2 Cups Colorado Mills Sunflower Oil
- 8 Each Eggs, Cooked to liking
- As garnish Crema fresca
- As garnish Queso fresca

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METHOD

FOR THE SALSA:

1. Preheat broiler
2. Toss tomatoes, garlic and red onion in sunflower oil
3. Roast until charred
4. Blend with cilantro, chipotle and ancho peppers.
Season with salt and pepper

FOR THE TORTILLAS:

1. Heat sunflower oil in sauté pan
2. Fry tortillas till crisp

FOR THE DISH:

1. Add salsa in sauce pan
2. Add chips, toss to coat
3. Cook eggs to liking (sunny side up, over easy, poached, etc...)
4. Place chips in bowl
5. Top with crema fresca, eggs, queso fresca, cilantro, and red onions