

Jasmin's Green Chilaquiles

Ingredients

- 4-6 medium to large green tomatillos
- 2 serrano or jalapeno peppers
- 1 yellow or white onion
- 6-8 six-inch corn tortillas
- 1/3 cup queso fresco (cheese)
- 2 eggs
- 1/3 cup cilantro
- Sour cream
- Salt and pepper to taste

Directions

1. Peel leaves off tomatillos and wash.
2. Peel and cut onion in half.
3. Roast whole tomatillos, peppers, and halved onion in foil over open flame, in oven under broiler, or in air fryer at 450 °F until everything is slightly charred and tomatillos are soft.
4. Once tomatillos are ready, move tomatillos, onions, and peppers into blender and blend with salt and pepper to taste. Add water as needed to desired consistency.
5. Cut tortillas into quarters and fry in oil at medium high heat until slightly golden brown and crispy. Fry tortillas in batches, avoid crowding the pan.
6. Cut remaining half of onion into thin strips, set aside for garnish.
7. In a separate pan, fry two eggs sunny side up.
8. Pour green salsa (*salsa verde*) into new pan on medium heat, then add the fried tortilla chips making sure to coat them in the salsa.
9. Serve immediately to avoid chips becoming soft/soggy, garnish with onion strips, cilantro leaves, crumbled queso fresco, sour cream, and fried eggs.
10. Enjoy! *Provecho!*