

## Red Chilaquiles *Chilaquiles rojos*

### Ingredientes (2 portions)

4-6 tomatoes  
2 serrano peppers  
1/2 medium onion  
2 cloves garlic  
1/2 tsp salt, or to taste  
4 cups tortilla chips

Toppings, to taste:

Crumbled cheese (for example: Cotija, feta)  
Sliced onions  
Sour cream  
Cooked chicken breast, shredded  
Fried eggs

Wash tomatoes and peppers and cook in boiling water for 5 minutes, drain and remove stems. Place in blender jar along with peeled onion and garlic cloves; process for two minutes, then pour into a pot, bringing to boil, then reducing the heat to let it simmer for at least 10 minutes. Season with salt, and keep simmering.

### To serve:

For crispy texture, arrange chips on plate, pour sauce over, finish with toppings, to taste (onion, cheese, and chicken in the photo below, left) and serve immediately. For medium or soft texture, soak chips in the sauce for a couple of minutes, until soft but still with some crunch; serve with toppings (with a fried egg, onions, cheese and cream in photo below, right):



Note: The same recipe works with tomatillos instead of tomatoes, for green chilaquiles.