

## Chilaquiles

*Makes 4 servings*

Courtesy of Amelia Ceja, for demo April 8, 2016

### Ingredients

20 prepared tortillas (see “Homemade Tortillas” recipe)

8 eggs, beaten (optional)

½ cup plus 3 tablespoons vegetable oil

3 cups hot Salsa for Chilaquiles (see “Salsa” recipe)

Queso fresco, crème fraiche, coarsely chopped avocado, chopped cilantro, for garnish

Cut the tortillas into halves, then quarters, then eighths to create bite-sized pieces. Heat ½ cup vegetable oil in a small sauté pan. Add the tortilla pieces and fry until golden. Remove and place on a paper-towel lined plate.

In a large sauté pan, heat the remaining 3 tablespoons oil and add the fried tortillas. Add the beaten eggs and cook, stirring to coat the tortilla triangles, until the egg is cooked through, about 5 to 6 minutes. Pour in the salsa and continue cooking, stirring to coat, for 5 minutes until the salsa is simmering.

Divide the chilaquiles between four shallow bowls, and garnish each with a tablespoon of crème fraiche, crumbled queso fresco, avocado and cilantro. Serve warm.

*Recipe courtesy of guest chef Amelia Ceja.*



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