



Recipe

Hilda Fabian's Chilaquiles with green salsa (serves 5-6 people):

Prepare the salsa:

Roast 4 pounds of tomatillos, 1 head of garlic, 3 habanero peppers and ½ pound of jalapeño peppers over the stove until almost black.

Hilda uses a comal griddle; you can also use a cast iron skillet or dry frying pan.

While the vegetables are roasting, boil a pot of water. Then drop the roasted veggies into the boiling water and cook for 5 minutes.

Next, blend the cooked vegetables. At home, Hilda uses a *molcajete*, a mortar and pestle made from volcanic stone. An immersion blender also works.

Add two bunches of chopped cilantro and one diced red onion and stir.

Make the tortillas:

Cut fresh corn tortillas into squares the size of chips and fry in canola or grapeseed oil.

Prepare each chilaquile:

Heat up about 3 ladles-worth of salsa in a frying pan and let simmer until thick. Add some chips and mix until the salsa covers all the tortillas. Then use tongs to move the chips to a bowl.

Top the chips with crumbled cotija cheese, sour cream, sliced avocado and diced white onion. Add a fried egg if desired, a little more sour cream, cilantro and enjoy!

**Approximate recipe dictated by Fabian, who doesn't measure ingredients when she cooks for her loved ones.*

