



Chilaquiles are a traditional Mexican dish. Typically, corn tortillas cut in quarters and fried are the basis of the dish. Green or red salsa or mole, is poured over the crispy tortilla triangles, called “totopos”. The mixture is simmered until the tortilla starts softening. Eggs (scrambled or fried) and pulled chicken are sometimes added to the mix. The dish is topped with cheese (typically queso fresco) and/or sour cream, and it is served with refried beans. Like many dishes, regional and familial variation is quite common.

Usually, chilaquiles are eaten at breakfast or brunch. This makes them a popular recipe to use leftover tortillas and salsas.

### Ingredients

- 1 tablespoon vegetable oil
- 1 cup of chopped onions.
- 2 to 3 cups of Casa Bonita Cantina Style Corn Chips (approximately 30 chips from a bag)
- 1 1/4 cups green or red salsa.
- 1/2 cup of cheese.
- 2 tablespoons sour cream

### Instructions

1. Gather the ingredients.
2. Lightly coat a large frying pan with the vegetable oil; heat the onions over medium-high heat until they are translucent.
3. Spread the tortilla chips in the pan.
4. Quickly pour the salsa over the chips and reduce the heat to medium-low. Simmer the chips in the sauce, undisturbed, until the chips absorb some of the liquid and soften, for approximately 10 minutes.
5. Add the cheese and sour cream, serve and enjoy.