

SAN DIEGO RESTAURANT WEEK

RECIPES

Chilaquiles With Guajillo Sauce & Cilantro Cream Recipe

Courtesy of Mustangs & Burros

MUSTANGS & BURROS®

Guajillo Sauce

- 4 Ripe Roma Tomatoes
- 4 Fresh Garlic Cloves
- 10 Dry Guajillos
- 1 Jalapeno
- 1 Tablespoon Salt
- 3 Cups Water



Preparation

Devein and remove dry seeds from guajillo peppers and set aside. Cut all roma tomatoes in half and set aside. Devein and remove seeds from jalapeno. In a deep saucepan, place all dry guajillo peppers. Lay the tomatoes on top of the peppers to prevent the peppers from floating to the top when water is added. Add the jalapeno, garlic and 3 cups of water to saucepan. Place saucepan on medium heat and cook for 10 minutes until boiling point. Set all ingredients including liquid aside to cool down. Once cool, add all ingredients to a blender and blend until you have a smooth red sauce. Season with salt to taste.

Cilantro Cream

- 1 Cup Sour Cream
- 1 Bunch Fresh Cilantro
- ½ Lime
- Salt

Preparation

Chop cilantro very fine and set aside. Place a cup of sour cream in a mixing bowl. Squeeze the half of lime into the sour cream. Add the cilantro and whisk to combine all ingredients. Season with salt to taste.

Chilaquiles

- One Bag 6-inch Corn Tortillas
- 3 Cups Canola Oil
- Small Diced Red Onion
- Chopped Cilantro
- Grated Cotija Cheese
- Two Eggs, Cooked Any Style
- Small Diced Tomatoes
- Cilantro Cream

Preparation

Cut tortillas into triangles. Heat oil in a saucepan to 350°F degrees. Once oil is fully heated, carefully drop in tortilla pieces and cook until golden brown. Remove tortillas from oil and set aside to cool. Once cooled, sauté corn tortillas with guajillo sauce until nicely coated. Place in a round deep dish. Top off with diced red onions, diced tomatoes, cotija crumbles, and freshly chopped cilantro. Cook any style eggs and place on top, topping with guajillo. Top with cilantro cream in a zig zag pattern and garnish with additional cotija cheese, cilantro, diced red onions and diced tomatoes.