

## Chilequiles

Courtesy of Exec. Chef Antonio Friscia | Don Chido

- 6 oz Tortilla Chips
- 7 oz Chili de Arbol Salsa
- 4 oz Refried Beans
- ½ tblsp Small Diced Red Onion
- 1 tsp Chopped Cilantro
- 5 slice Red Radish
- 1 ½ oz Shredded Jack Cheese
- 1 tblsp Tomatillo Salsa
- 1 oz Pico de Gallo
- 1 tblsp Sour Cream
- 1 oz Clarified Butter
- 2 ea Whole Eggs



### Directions

1. Heat chili de arbol salsa in saute panto simmer
2. Add tortilla chips to hot salsa and toss to coat
3. Scoop beans into bowl
4. Using tongs, place chips on top of beans
5. Sprinkle cheese ontop of chips and flash in salamander 30 seconds to melt
6. Heat non-stick saute pan to medium heat with 1½ oz clarified butter
7. Crack 2 eggs into heated pan and cook to order
8. Place eggs on top of chips
9. Garnish eggs with tomatillo salsa, pico de gallo, and drizzle of sour cream
10. Finish with diced red onion, sliced radish, and chopped cilantro