

LA CASITA CHILAQUILES

CATEGORY Dinner

COOK TIME 30 minutes

INGREDIENTS

- 1 small onion
- 3 Pieces of bacon
- 1 Jar of Red La Casita Hot Sauce
- 2 Eggs prepared sunny side up
- for garnish: green onions, jalapenos, queso fresco, and avocado



NOTES FROM LA CASITA

These La Casita Style Chilaquiles are the easiest way to serve a quick meal. The spice and smoky salsa elevate this breakfast dish and you'll consider making it for dinner as I did.

The only caveat to this meal is that you'll want a thicker tortilla chip. My La Casita Tortilla Chips are the bomb, but for this dish, I actually bought a deli taqueria chip that would hold up under the heated salsa.

DIRECTIONS

1. Dice a small onion and 3 pieces of bacon. Cook those together until the onion is clear and the bacon has some char on it.
2. Add 1 jar of La Casita Hot Sauce
3. While the onion, bacon, and salsa simmer together, fry 2 eggs sunny side up and plate your chips.
4. Dice green onions, jalapeños, queso fresco, and avocados. You will use these toppings as a garnish. Include your favorites.
5. Once the yolk has come up to temperature, remove the eggs.
6. Pour the warm smoky salsa over the chips.
7. Top the salsa with the fried eggs and garnish with the green onions, jalapeños, queso fresco, and diced avocados.

