

Breakfast chilaquiles

10m prep | 20m cook | 4 servings



Why has this page changed? ⓘ

14 Ingredients

- Vegetable oil, to shallow-fry
- 6 small (about 15cm diameter) corn tortillas, quartered
- 2 garlic cloves, coarsely chopped
- 1 green shallot, thinly sliced, white and green parts separated
- 1 tsp ground cumin
- 1 tbsp finely chopped pickled jalapeño chilli
- Mutti Polpa Finely Chopped Tomatoes 400g
- 400g can black **beans**, rinsed, drained
- 1/2 cup chopped fresh coriander leaves
- 4 fried eggs
- 100g Danish feta, crumbled
- Sliced long fresh green chilli, to serve
- Green chilli sauce, to serve
- Chipotle chilli sauce, to serve

3 Method Steps

- Step 1** Pour enough **oil** into a large frying pan to come halfway up the side. Heat over medium-high heat (the oil is ready when a small piece of **tortilla** sizzles when dropped into it). Cook 8 tortilla pieces, turning often, for 2-3 minutes, until golden. Transfer to a plate lined with paper towel to drain. Repeat in 2 more batches with remaining tortilla pieces. Reserve 1 tbs oil in a small heatproof bowl. Discard the remaining oil. Wipe the pan clean.
- Step 2** Return the reserved oil to the clean pan and heat over high heat. Add the **garlic** and white part of the **shallot and** cook, stirring, for 1 minute or until softened. Add **cumin** and stir for a few seconds or until aromatic. Add the **jalapeño, tomato and beans**. Cook, stirring occasionally, for 5 minutes or until the mixture thickens slightly.
- Step 3** Stir the tortilla pieces and **coriander** into the bean mixture. Divide among serving plates and top each with a fried **egg**. Sprinkle with

feta, the green part of the shallot and sliced chilli. Drizzle with the green chilli sauce and chipotle sauce.

RECIPE NOTES

For a heartier dish, add chopped chorizo to the frying pan along with the garlic and shallot in Step 2.

Image by Jeremy Simons
