



Chilaquiles

Ingredients:

2-3 tomatoes, chopped

Olive oil

1 small clove garlic, chopped

½ tsp Monsoon Coast Adobo Seco or
BBQ & Roast Rub

Salt to taste

15-20 Tortilla chips or 2-3 fresh corn
tortillas

4 eggs

Cilantro, chopped

Cheese, grated

Spices Used: BBQ & Roast Rub Adobo Seco

Instructions:

1 - If using tortilla chips, warm up in a 250°F oven for 10-15 minutes.

2 - If using fresh corn tortillas, brush each with olive oil, sprinkle with a little salt, cut into 8 triangles and microwave on high for 1 minute. (Or fry briefly in a little oil and sprinkle with salt.) Keep warm until everything else is ready.

3 - Heat oil in a small frying pan over medium heat.

4 - Add tomatoes and garlic and cook for a minute then add the Adobo Seco or BBQ & Roast Rub and salt.

5 - Cook until tomatoes break down and it turns into a bit of a sauce (5 minutes).

6 - Add some water if it seems too thick.

7 - In a separate pan fry the eggs to desired

8 - Divide tortilla chips between 2 plates, layer on some of the tomato sauce reserving a little for the top. Put the eggs on the sauce and top the eggs with the remainder of the sauce. Garnish with grated cheese and chopped cilantro.



This is one of our favourite Mexican dishes. Here is our take using our **Adobo Seco**, or **BBQ & Roast Rub** for a milder version.

Show Spice Level 1

Spice Level 2

Ingredients

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Instructions

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