

A wonderful weekend recipe: Chilaquiles with Tomatillo Salsa



Chilaquiles with Tomatillo Salsa

Photo Susie Iventosch

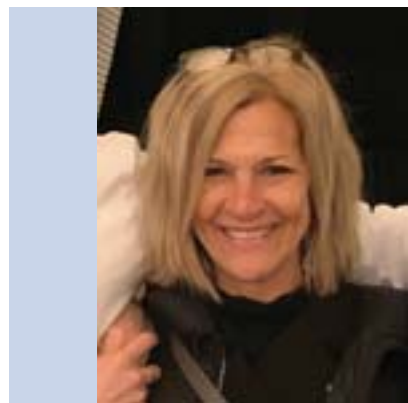
By Susie Iventosch

We just spent a week in Mexico, and I discovered a breakfast dish that is absolutely delicious!

I am not sure why I've never seen or tried it before, because it's practically on every menu. But for some reason it never caught my attention until some of our friends had it on one of their breakfast excursions. The dish is called "chilaquiles" and originally it was a dish with the purpose of using leftovers, but it's become a favorite breakfast dish for locals and foreigners alike, much like shakshouka is in the Middle East.

The origin of the word chilaquiles comes from the ancient Aztec Nahuatl language "chilaquilitl" meaning chili and greens. Basically, the dish consists of corn tortilla strips fried and simmered in either red or green salsa or enchilada sauce, and topped with crema or cheese, but can also be accompanied by eggs, shredded chicken, or beans. Of course, we had to try this at home and we made it with a green tomatillo-chili salsa. There is also a similar and popular Spanish and Portuguese dish called "migas," but this one is normally strips of corn tortilla or tostadas mixed in with eggs, cheese, onions and peppers and all scrambled together. In a future column, I plan to feature our cousin's delicious huevos rancheros, another popular Hispanic breakfast dish. His is unusual and especially tasty.

Unless you are really good at making your own tortillas, store-bought corn tortillas are perfect for this recipe. I have recently begun making my own tortillas, and I have the flour and flour-corn versions down pat. I'm still struggling a bit with the 100 percent corn tortillas, although I did use them in this recipe! They were just a bit thicker than I'd like. When I have those dialed in, I'll share the tortilla recipes, because once you try homemade tortillas, there is nothing quite like them and they are really fairly easy to make!



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

RECIPES

Tomatillo Salsa

(Makes about 3 cups)

INGREDIENTS

- 16 tomatillos, husks removed
- 2 Serrano chilis, cut in half lengthwise with stems, seeds and veins removed
- 2 jalapeño peppers, cut in half lengthwise with stems, seeds and veins removed
- ½ cup finely chopped yellow onion
- ½ cup cilantro leaves
- 1 clove garlic
- 1 tablespoon lime juice, fresh squeezed
- 1 tablespoon olive oil
- Salt to taste

DIRECTIONS

For this recipe, I combined both raw and roasted veggies. I think it gives you a great balance of the roasted and fresh flavors, which are both so good in peppers and tomatillos. So, preheat the broiler to high and take 8 of the tomatillos, 1 Serrano chili, 1 jalapeño pepper and half of the chopped onion and place on a baking sheet. Place approximately 4-5 inches under the broiler and broil for about 4 minutes per side, or until dark blisters start to form on the skins. Remove from oven and allow to cool.

Meanwhile, rinse the remaining chopped onion in cold water for a couple of minutes and then squeeze the water out. This softens the potency of the raw onion. Coarsely chop the remaining tomatillos, chilis and peppers and place them in the food processor along with the rinsed, chopped onion, garlic and cilantro leaves. Process until desired chunkiness. Add the cooled veggies and continue to process. Stir in lime juice, olive oil and salt. Can be made several days ahead of time. Store in airtight container and refrigerate until ready to use.

Chicken

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- 2 teaspoons chili-lime seasoning
- 2 tablespoons your favorite hot sauce

DIRECTIONS

Place chicken breast in a small casserole dish. Rub all over with olive oil and season with chili lime seasoning (Trader Joe's or Tajin both work well for this).

Drizzle a little of your favorite hot sauce over the top. Bake in 350 degree oven for approximately 35 minutes, or until done. Cool and shred with two forks. Can be made a day or two ahead. Wrap and refrigerate until ready to use.

Chilaquiles

(Serves 4 for breakfast)

INGREDIENTS

- ¼ cup olive oil or canola oil
- 8 corn tortillas, cut into ¾-inch strips
- 1 red onion, chopped
- 2 cups shredded chicken, or 8 eggs (2 per person)
- 2 cups Tomatillo Salsa (recipe above)
- 1 cup grated mixed Mexican cheese
- ½ cup Cotija cheese or feta cheese
- ½ cup plain yogurt or sour cream
- 4 sprigs of cilantro leaves for garnish
- Extra salsa for garnish

DIRECTIONS

Heat oil in a large, heavy skillet such as cast iron over medium-high heat. Add tortilla strips and chopped red onion and cook until onions are beginning to caramelize and tortillas are becoming a bit crunchy and slightly browned on the edges. Pour 2 cups of the Tomatillo Salsa evenly over the top of the chips, followed by the shredded chicken. Turn heat down and cover to cook just until chicken and sauce are hot. (If using eggs instead of chicken, simply crack the eggs on top of the salsa and chips at this point, cover and cook until eggs reach desired doneness.) Sprinkle grated cheese evenly over the top and place lid back on the pan just until the cheese is melted. Remove from heat and sprinkle Cotija or feta cheese over the top and garnish with cilantro sprigs and a dollop of plain yogurt or sour cream. Serve immediately and pass the extra salsa on the side. Buen Provecho!

You can find most of the recipes published in the Lamorinda Weekly on our website. Food tab: www.lamorindaweekly.com/html2/food1.html



JM jungle party ushers eighth-graders into next adventure

Submitted by Amy Martinez

The eighth-graders at Joaquin Moraga enjoyed a special jungle-themed graduation party, "Let the Adventure Begin!" complete with a jungle cruise boat, a live snake petting zoo, an illusionist and food trucks to enjoy. DJ Ryan O was spinning the tunes and everyone enjoyed a lively evening to celebrate the end of middle school. The JM graduation ceremony was held on June 6 at Campolindo High School, with the adventure beginning for these graduates!

Photos provided



Performing Arts Seniors Recognition Day at Acalanes



Photo Gint Federas

Submitted by Janis Workmans

Acalanes High School held its first ever Performing Arts Senior Recognition Day May 30 in the Big Gym to honor the following eight seniors who will be going on to major or minor in the Performing Arts in college: Isabelle Del Sesto (Screenwriting - NYU); Maverick Fabela (Music Performance - USC); Gracie Guichard (Drama - Otterbein University); Katie Heaton (Set Design - Fordham University); Jonathan Le (Songwriting/Music Industry - Berklee College of Music); Natalia Mazeffa (Music Pro-

duction - San Francisco State University); Henry Plumb (Music Performance - Berklee College of Music); Emma Workman (Music Education/French Horn - University of Michigan).

For each of these talented students, being selected for one of these competitive programs represents the culmination of many years of hard work during their time at Acalanes. Most were required to submit to extensive auditions and portfolio presentations as part of the application process before being accepted into their chosen field of study.