



Name of the recipe: Chilaquiles (Mexican lasagna)

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 big bag of tortilla chips (like the ones used for nachos)
2. 250 ml of red salsa (Recommended Salsa Herdez or La Costenia, or your favourite Mexican salsa)
3. 250 ml of green salsa (Recommended Salsa Herdez or La Costenia or your favourite Mexican salsa)
4. 1 cup of grated melting cheese.

Preparation:

1. Place the chips in a large oven-friendly glass container and add $\frac{1}{4}$ of the ground/coarsely chopped cheese.
2. In a small saucepan, bring the salsas to a simmer then pour over the chips.
3. Make sure the chips are well covered in salsa then add the rest of the grated cheese.
4. Place the dish at 150C in the oven or broiler for 10 minutes before serving (for the rest of the cheese to melt).
5. Serve with beans or with scrambled or sunny side up eggs.

Time to cook/bake:10.....mins. **Temp.:**.....150°.....°C