

Baked Breakfast Nachos (Chilaquiles)

Serves 4 – 6

Ingredients

2 jars salsa Verde (11 oz. each)
2 c. chicken broth
1 bag shredded Mexican cheese
1 bag Tortilla chips
1 tbsp. oil
3 to 4 eggs
Torn cilantro
sour cream

Preheat the oven to 325 degrees F.

Mix 1 jar salsa and the chicken broth in a saucepan, bringing it to a boil over medium-high heat. Let it cook for about 2 to 3 minutes, stirring continuously. Remove the saucepan from heat and add the cheese, stirring until melted (it won't combine into a smooth sauce; that's fine).

Place the tortilla chips in an oven-safe dish and pour the sauce on top. Sprinkle on a handful of cheese, then place in the oven for 8 to 10 minutes.

Once you're halfway through cooking, heat the oil in a sauté pan and cook the eggs, two at a time, until the whites have set but the yolk is still runny. Slide the eggs onto the cooked tortilla mixture. Crack open the second salsa jar and spoon on a little extra salsa and torn cilantro. Spoon on sour cream, if desired.

Credit: delish.com