



HOME CHEF

BREAKFAST

# Mexican Style Strata

With Chorizo, Spicy Salsa, and Tortilla Chips



Brunch just got *mas caliente* with this Mexican style strata. As the name implies, a strata is typically bread layered with eggs and cheese, then baked in a pan or casserole. We've dialed up the heat with smoky chorizo, a Mexican pork sausage, and shredded Chihuahua cheese. Add Fresno chiles if you really want to bring the *fuego*, or cool things down a bit with a dollop of cilantro sour cream. However you slice it (we like a nice fat wedge), your brunch will be anything but boring.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

## NUTRITION

Calories: 962  
Carbohydrates: 81g  
Fat: 35g  
Protein: 72g  
Sodium: 1488mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

Nothing says breakfast like a Bloody Maria or mimosa. Start your morning off on the right foot!

## INGREDIENTS

3 Cilantro Sprigs  
1 Shallot  
1 Red Fresno Chile  
4 Corn Tortillas  
6 oz. Liquid Egg  
8 oz. Canned Evaporated Whole Milk  
3 oz. Chihuahua Cheese  
8 oz. Ground Pork  
2 Tbsp. Chorizo Seasoning Blend  
3 oz. Red Enchilada Sauce  
2 oz. Sour Cream

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Baking Sheet  
Small Bowl  
Medium Oven-Safe Pan  
Small Pot

## DID YOU KNOW?

Fresno chiles carry about the same heat as jalapeños, but are a bit sweeter and have a less vegetal taste. To lessen the heat of a fresh pepper, remove the inner ribs and seeds. These contain the compound “capsaicin”, which give fresh peppers their heat.

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## Prepare the Ingredients

Preheat oven to 375 degrees. Prepare a baking sheet with foil or use a non-stick baking sheet. Thoroughly rinse produce and pat dry. Stem and coarsely chop **cilantro**. Peel and mince **shallot**. Slice **red Fresno chile** into ¼” rounds. Halve 1 **tortilla** then slice into ¼” wide strips. Quarter remaining tortillas. Combine **liquid egg**, **evaporated milk**, and **Chihuahua cheese** in small bowl. Season mixture with a pinch of **salt and pepper**.

## Toast Tortilla Chips and Strips

Place **tortilla chips and strips** onto prepared baking sheet. Drizzle with 1 tsp. **olive oil** and a pinch of **salt and pepper**. Place in oven and toast 8-10 minutes, or until chips and strips become crispy. Remove from oven and set aside.

## Cook Chorizo and Veggies

Heat 1 tsp. **olive oil** in a medium oven-safe pan over medium heat and add **ground pork**, **chorizo seasoning**, **shallot**, and **cilantro** (reserving some for garnish). Cook 7 minutes, while stirring, until meat is browned. Season with a pinch of **salt and pepper** and transfer to a paper towel-lined plate with a slotted spoon. Drain all but 1 tsp. **rendered pork fat** from the pan.

## Assemble and Bake Strata

Add half the **tortilla chips** (reserve remaining to serve on the side), **chorizo**, and **egg-and-cheese mixture** to pan. Stir gently to distribute ingredients evenly, about 30 seconds. Place pan in oven and bake until eggs are just cooked through and no longer runny, about 14-16 minutes. *An easy way to test doneness is to open the oven door and tap the handle of the pan with an oven mitt-clad hand. If the center jiggles, the eggs are not set and need more time.*

## Warm Enchilada Sauce

Before serving, place **enchilada sauce** in a small pot and warm over medium heat for 2-3 minutes, or microwave in a bowl for 1 minute.

## Plate the Dish

Garnish **strata** with **Fresno chile slices** (they’re spicy, so add to taste), **sour cream**, **tortilla strips**, and **remaining cilantro**. Serve remaining **tortilla chips** and **enchilada sauce** on the side.