



**NUTRITION** *per serving* 43g carbohydrates 37g fat 32g protein 904mg sodium | low-calorie, gluten-free, soy-free, shellfish-free, nut-free



Calories  
625



Prep & Cook Time  
60+ min.



Cook Within  
6 days



Difficulty  
Easy



Spice Level  
Medium

#### IN YOUR BOX

6 fl. oz. Liquid Egg  
6 Bacon Strips  
2 Garlic Cloves  
4 Cilantro Sprigs  
1 Jalapeño Pepper  
1 Roma Tomato  
6 oz. Tomatillos  
6 Small Corn Tortillas  
2 oz. Shredded Cheddar Cheese

#### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Large Non-Stick Pan  
Small Pot

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HOME CHEF

BREAKFAST (2 SERVINGS SHOWN)

## Bacon Chilaquiles

with salsa verde and cheddar cheese

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Separation is natural when shipping liquid eggs. **Shake well before using.**

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Spice Alert!** Removing seeds from **jalapeño** greatly reduces its spiciness. Control the spice level of this dish by using less jalapeño or omitting entirely for a mild-but-still-delicious meal. Be sure to wash hands, utensils, and cutting board after working with jalapeño.
- **Heads Up!** **Jalapeño** is used twice. **Mincéd jalapeño** is added to **salsa verde** and **jalapeño rounds** garnish dish.
- **Heads Up!** **Cilantro** is used twice. Half is added to **salsa verde** and remaining garnishes dish.

## FROM THE CHEF

For a smoother salsa verde, use an immersion (stick) blender to blend finished salsa.

### Did you know...

In addition to being a common brunch dish, chilaquiles are also traditionally served as the last meal of a long wedding party.



1

## Cook the Bacon

Line a plate with a paper towel. Cut **bacon** into 1” pieces. Place a large non-stick pan (or cast-iron skillet) over medium heat. Add bacon to hot pan and cook, stirring occasionally, until crispy, 8-10 minutes. Transfer cooked bacon to towel-lined plate and pour off **bacon drippings** from pan into a heat-proof container, reserving 2 Tbsp. for cooking **tortillas**. While bacon cooks, prepare ingredients.



4

## Make the Salsa Verde

Heat 2 tsp. **olive oil** in a small pot over medium-high heat. Place **tomatillos** in hot pot and cook, stirring occasionally, 2-3 minutes. Add **garlic** and **minced jalapeño** (to taste) and cook 2-3 minutes. Add **half the cilantro** (reserve remaining for garnish) and cook 30 seconds. Add ½ cup **water** and bring to a simmer. Once simmering, cook until tomatillos are fork tender, 5-6 minutes. Remove from burner and mash with a potato masher or fork until it reaches the consistency of a chunky salsa. Season with ½ tsp. **salt** and a pinch of **pepper**. Set aside.



2

## Prepare the Ingredients

Mince **garlic**. Mince **cilantro** (no need to stem). Slice **half the jalapeño** into ⅛” rounds. Stem, seed, and mince remaining jalapeño. Core **Roma tomato** and cut into ½” dice. Remove husks from **tomatillos**, rinse again, cut tops off, and quarter. *There's a sticky residue underneath tomatillo husk, which is why a second rinse is needed.* Stack **corn tortillas** and cut into eight wedges.



5

## Cook the Eggs

Heat 1 tsp. **olive oil** in pan used to cook chips over medium heat. Add **liquid eggs** to hot pan and cook, stirring occasionally, until fluffy and scrambled, 3-4 minutes. Season with a pinch of **salt and pepper**.



3

## Cook the Chips

Place **tortillas** in pan used to cook bacon, along with reserved **bacon drippings**, over medium heat. Cook tortillas, stirring occasionally, until golden brown and crispy, 5-7 minutes. Remove chips from pan. Wipe pan clean.



6

## Plate the Dish

Make a “bed” of **tortilla chips** on a plate. Spoon **salsa** over chips, followed by **eggs**. Garnish with **cheese**, **jalapeno rounds** (to taste), **bacon**, remaining **cilantro**, and diced **tomato**.