

Chilaquiles

What better way to banish the winter blues than with a warm and cozy brunch at home? Learn to make a dish that's simple, satisfying and as spicy as you like, using the **All-Clad** Breakfast Pan from our exclusive Gift Crate.

Join our culinary experts as they show you how to make this classic Mexican recipe, adapted by Adrian Vasquez of Los Angeles restaurant Providence.

TUESDAY, DECEMBER 3, 6PM
DEMO KITCHEN IN HOUSEWARES



COOK TECH
bloomingdale's


All-Clad

Chilaquiles

Serves 2–3.

- 1 tbs canola oil
- ½ yellow onion, diced
- 3 garlic cloves, chopped
- 1–3 jalapeños, diced and seeded
(depending on desired heat level)
- 4 tomatoes, diced
- 1 dozen corn tortillas, cut into 6^{ths}
- 1 juice of ½ lime
- 2 cups shredded pepper Jack cheese
or queso fresco
- ½ dozen eggs
- ½ bunch cilantro, chopped
- salt, to taste

1. Heat the oil in the breakfast pan and sweat onions, garlic and jalapeños over medium heat. Season with salt.
2. Add tomatoes and cook until they release some of their juices and season with more salt, to taste.
3. Turn heat down a bit and add tortillas, making sure they get coated in tomato juice. Add lime juice and a bit more salt.
4. Sprinkle with cheese and cover the pan.
5. In the meantime, prepare the eggs—scrambled, over easy, poached—however you like.
6. By the time the eggs are done the cheese should be melted. Garnish your chilaquiles with the eggs and chopped cilantro and serve family style.