



A Recipe from the

Courtesy of The Bonjon Gourmet

Baked Green Chilaquiles with Sweet Corn + Summer Squash {gluten-free}

Makes 4 servings

For the chilaquiles:

10 (6") corn tortillas, cut into sixths

3 tablespoons (45 ml) light cooking oil (such as sunflower; divided use)

sea or kosher salt, as needed

1 (16-ounce / 475 ml) jar green salsa (such as Frontera or homemade; mild or medium depending how you like it), plus a little extra for serving if you like

2 medium zucchini (8 ounces / 225 g)

2 medium ears sweet corn

1 small shallot (or 1/2 a small yellow onion) peeled and thinly sliced

4-6 large eggs

3/4 cup packed, grated mild melting cheese such as jack or goat gouda (3 ounces / 85 g)

For serving:

chevre, feta, or cotija cheese, crumbled

cilantro leaves

a large handful cherry tomatoes, halved or quartered

lime wedges

salsa

1 or 2 ripe avocados, sliced

sour cream or thick, whole milk yogurt

Make the chips:

Position racks in the upper and lower thirds of the oven and preheat to 400°F.

Cut the tortillas into sixths and divide between two rimmed baking sheets. Drizzle each pan with 1 tablespoon of the oil and a few pinches of salt, and toss with your hands to coat lightly. Spread the tortillas in an even layer and bake until golden and crisp, 10-15 minutes. They will be a little toothsome but will soften up considerably when salsa-ed and baked.

Make the chilaquiles:

Trim the ends off the zucchini and cut them into fairly thin rounds. Shuck the corn and holding a cob in a shallow bowl by one end, use a paring knife to cut off the kernels. Heat a tablespoon of oil in a wide skillet set over a medium flame. Add the shallot and cook, stirring occasionally until tender, 5 minutes. Add the sliced zucchini and a big pinch of salt, and cook until crisp-tender, 5 more minutes, stirring occasionally.

Place the tortilla chips in a large bowl, pour in the salsa, and toss with your hands to coat. Fold in the cooked zucchini mixture and the corn kernels. Oil a large baking dish (I use an 8x12-inch oval one) and spread in the tortilla mixture and any sauce hanging out on the bottom of the bowl. Bake until the chips are hot and starting to crisp a bit around the edges, 10-15 minutes.

Remove from the oven and sprinkle on the cheese. Use the back of a soup spoon to make 4-6 divots in the chips (depending on how many eggs you want). Carefully crack the eggs into the divots and sprinkle with a few pinches of salt. Return to the oven and bake until the eggs are set to your liking, 12-18 minutes. (Alternatively, you can fry the eggs in a skillet to order if not serving the chilaquiles all at once.)

Remove the chilaquiles from the oven, scatter the cotija, tomatoes and cilantro over the top, and serve immediately with the salsa, avocado, sour cream, and lime wedges for drizzling over the tops.