

# THE MEXICAN VEGETARIAN COOKBOOK



PHAIDON

CHILAQUILES IN  
PASILLA CHILE SAUCE

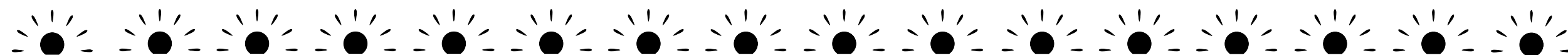




# **CHILAQUILES IN PASILLA CHILE SAUCE**

**REGION: CENTRAL MEXICO**  
**COOKING TIME: 15 MINUTES**  
**PREPARATION TIME: 20 MINUTES**  
**SERVES: 4**

12 medium corn tortillas,  
each cut into 8 triangles, fried in oil until crisp  
 $\frac{3}{4}$  cup (6 fl oz/180 ml) heavy (double) cream  
7 oz/200 g Oaxacan or Manchego cheese, grated



**THE MEXICAN VEGETARIAN COOKBOOK**



# CHILAQUILES IN PASILLA CHILE SAUCE

For the chilaquiles sauce

8 big, ripe, tomatoes, dry-roasted,  
peeled and seeded

¼ onion, minced

4 large pasilla chiles, dry-roasted,  
seaded, and soaked in hot water for 15 minutes

1½ tablespoons corn oil

sea salt

To serve

thinly sliced red onion

Mexican cream or crème fraîche



## THE MEXICAN VEGETARIAN COOKBOOK



## CHILAQUILES IN PASILLA CHILE SAUCE

Preheat the oven to 350°F (180°C/Gas Mark 4).

Put the roasted tomatoes, onion, chiles and their soaking water, and salt to taste in a food processor or blender, and blend until combined. Heat the oil in a pan, add the sauce, and cook for 5 minutes.

Place a layer of fried tortilla pieces in an earthenware casserole or ovenproof dish, then add a layer of sauce, a layer of cream, and a layer of cheese. Repeat the layers to use up all the ingredients, finishing with a layer of cheese. Cover with a lid or foil and place in the oven for a few minutes to melt the cheese. (If you are using a flameproof dish, you can also heat the casserole by placing it on the stove.)

Serve hot, garnished with red onion and with Mexican cream on the side.

**CHEF'S TIP:** For the chilaquiles to stay crispy, assemble quickly and have the sauce boiling hot.

