

Marshall's HAUTE SAUCE Chilaquiles

Ingredients

- 8 fresh tortillas, cut into strips
- 4 large eggs
- 1 ear of corn (kernels removed)
- 1 cup canned black beans
(rinsed and drained)
- 1 cup vegetable stock
- ½ cup Mexican crema
- ¼ cup Serrano Ginger
Lemongrass Sauce
- ¼ cup Cotija cheese, crumbled
- ¼ cup toasted pumpkin seeds
- 5 tbsp. unsalted butter
- 1 tbsp olive oil
- 1 tbsp. Habanero Carrot Curry
Sauce
- 1 tsp. Mexican oregano or
Marshall's Sandwich Rub
- cilantro, red onion, or other
garnish

Instructions

- Put the stock and Serrano Ginger Lemongrass Sauce in a small sauce pan and simmer over medium low heat.
- In a separate small pan, add black beans and Mexican oregano and set heat to low.
- Stir Habanero Carrot Curry Sauce into Mexican crema and set aside.
- Heat oil in a non-stick skillet over high heat until smoking.
- Add corn kernels, toss to coat, and cook without moving until charred on one side. Toss and continue to cook until charred on all sides, roughly 6 minutes.
- Add to black beans.
- Wipe out the skillet used for the corn & melt 2 tbsp. butter & the oil over med. high heat.
- Add half the tortillas. Set the heat to high and stir constantly until the tortillas are golden, roughly 3-4 minutes.
- Move the chips to a paper towel to drain and generously season with salt.
- Add another tbsp. of butter to the pan and repeat with the remaining tortillas.
- Wipe out the skillet and return to medium high heat.
- Add the remaining butter.
- Once melted, gently crack eggs into the pan. Once the whites begin to set, slightly cover the pan so that the eggs cook through, roughly 1-2 minutes.
- Place the tortillas in a large bowl and add the Serrano Ginger Lemongrass Sauce. Turn to coat and split between 2 plates.
- Top with a scoop of the black beans and add two eggs to each plate.
- Sprinkle with Cotija and add any other garnishes.
- Drizzle liberally with the Mexican crema and Sprinkle pepitas.
- Serve immediately.

Order more at www.marshallshautesauce.com