

# Chilaquiles Verdes with Fried Eggs

**The Serious Eats Food Lab - serves 4**

*Ingredients:*

- Vegetable oil for frying
- 8 soft corn tortillas, cut into 8 wedges each
- salt
- 1 jar Salsa Verde
- 250 ml chicken stock
- 4 eggs
- 125 ml Mexican *crema* or sour cream
- 1/2 small white onion, thinly sliced
- 60 ml chopped fresh cilantro leaves
- 60 ml Monterey jack cheese

*Directions:*

1. Heat vegetable oil to 375°F in a large frying pan. Line a large rimmed baking sheet with paper towels. Fry 1/3 of tortilla wedges, using a wooden spoon to agitate them as they cook. Cook until bubbling slows to a trickle, chips are pale golden brown, and are very crisp, about 3 minutes. Transfer to the baking sheet and immediately season with salt. Repeat with remaining batches.
2. Heat Salsa Verde and chicken broth in a large pot over medium heat until simmering. Add chips and turn to coat. Cover and set aside.
3. Transfer 2 tablespoons of oil to a large non-stick skillet. Heat over medium-high heat until shimmering. Add four eggs and cook until whites are set but yolks are still runny, about 3 minutes. Season with salt. Transfer to a large plate.
4. Stir tortilla chips again and season to taste with salt if necessary. Divide between four warmed serving plates. Top each with a fried egg. Drizzle with crema, sprinkle with onions, cilantro, and cheese, and serve immediately.