

Chilaquiles-Inspired Shakshuka

Ingredients

- 1 cup SANTITAS® Mild Salsa
- 4 cups SANTITAS® Yellow Corn
- 1 tbsp canola oil
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 1 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp dried oregano
- 1/2 tsp paprika
- 1/2 cup sliced jarred roasted red peppers
- 1 large tomato, diced
- 2 tbsp tomato paste
- 4 tsp butter
- 2 eggs
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 avocado, peeled and sliced
- 1/4 cup crumbled queso fresco
- 1 radish, thinly sliced
- 1/2 small jalapeño pepper, thinly sliced
- 1 tbsp finely chopped fresh cilantro
- 1/4 cup sour cream, for serving

How to make it

1. In large skillet set over medium heat, heat oil. Cook onion, garlic, chili powder, cumin, oregano and paprika for 30 to 60 seconds or until fragrant. Stir in roasted red peppers, tomato and tomato paste. Cook for 4 to 5 minutes or until tomato has released its juices.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	2

Made with



SANTITAS® Mild Salsa

2. Add SANTITAS® Mild Salsa and 1/2 cup water; bring to a boil. Cook for 5 to 8 minutes or until sauce has thickened slightly.
3. Add SANTITAS® Yellow Corn. Toss in sauce to coat. Cook for 1 to 2 minutes or until tortillas soften slightly.
4. Meanwhile, in a separate nonstick skillet set over medium heat, melt butter. Crack eggs into skillet. Cover and cook for 2 to 3 minutes or until egg whites are just set for sunny-side up (or cook to desired doneness). Season with salt and pepper.
5. Top chilaquiles with fried eggs. Garnish with avocado, queso fresco, radish, jalapeño and cilantro. Serve with sour cream.