Baked Chilaquiles Rojas

Yield: 8 each entrée servings

Ingredients:

- 40 each Don Pancho® 6-inch Thick White Corn Enchilada Tortilla (79341.01153)
- 6 cups Red enchilada sauce
- 4 cups Smoked Gouda, shredded
- 1 cup Yellow onion, finely diced
- 1 cup Queso fresco, crumbled
- 16 Eggs, each for poaching
- 24 each Cilantro leaves

Directions:

1. Heat oven to 400°F.
2. Cut the Don Pancho 6-inch Thick White Corn Enchilada Tortilla into quarters, fry at 350°F for 75-90 seconds, drain, and lightly toss with sea salt.
3. Per order:
   - Toss 20 each quartered tortillas with 6 oz Red enchilada sauce until the chips soften and soak up the sauce.
   - Fill the chilaquiles base into a 6-inch cast iron pan.
   - Top with ½ cup smoked Gouda.
   - Bake for 5-6 minutes to melt and brown cheese.
   - Garnish with 1 Tbsp diced onion and Queso Fresco.
   - Top with 2 soft poached eggs and 3 cilantro leaves. Serve immediately.

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