

Matzah Chilaquiles



I remember sitting at lunch one day at a restaurant on the corner of 3rd and Harper in Los Angeles with my peeps, Keeli and her husband David (hi, Wolkin!) when Keeli ordered a dish

I had never heard of before—chilaquiles. When the word left her mouth I was like, “Umm, do what now?”. For a Jewish lady born and raised in Marietta, GA, I had never heard of chilaquiles before. I was a bit embarrassed because I consider myself a pretty ‘with it’ individual, especially when it comes to food, but I had never heard of chilaquiles until that moment. See now, Keeli was born and raised in California so homegirl was aware of all the best SoCal foods. So when the dish was delivered to the table and I realized it was basically a Mexican version of shakshuka (if shakshuka was made with pita chips, which, by the way, we should make happen), I was in.



As with a lot of dishes, chilaquiles varies amongst regions. You can make it with green or red sauce and I chose red for this one though I think a green sauce would be awesome as well. While I made this recipe with a cast iron skillet, you definitely don't need to though I do recommend a frying pan that can go straight from stove top to oven. The recipe for this can be found on Interfaithfamily.com. Happy Passover!







