

ZuZu of Napa
presents
Chilaquiles: Fresh Corn Tortilla Chips simmered with Roasted
Tomato, Arbol Chile Sauce and a Poached Egg
paired with Vinum 2004 “The Scrapper” Cabernet Franc

Serves 4

6 Fresh Corn Tortillas, cut into 8 wedges and Deep Fried

Or

2 ½ cups Thick Cut Tortilla Chips

10 ea Roma Tomatoes

1 tsp garlic, chopped

1 tbsp extra virgin olive oil

One pinch Oregano

½ cup Cooked Ojo de Cabra Beans or Pinto Beans

1 Cup Grilled, Shredded Chicken Breast

¼ cup Arbol Sauce

2 ea. Green onions, chopped

1 tbsp cilantro, chopped

1 bunch chives, chopped

4 ea. large organic eggs

1 tsp distilled white vinegar

Cut tomatoes in half and toss with garlic, oil and oregano, roast in a 300 degree oven for 45 minutes. Remove the skin and crush the tomatoes.

Heat the crushed tomatoes in a large sauté pan with the beans, shredded chicken and arbol sauce until warm. Meanwhile, bring a medium pot of water to a boil and add the distilled vinegar. When the water starts to simmer, add the eggs one at a time and poach until desired doneness. While the eggs are cooking add the tortillas, green onions and cilantro to the tomato mixture and stir to coat. Cook for a minute until the chips soften slightly but do not overcook.

Portion the chips into 4 individual serving dishes and top each portion with a poached egg. Salt and pepper each egg and top with a little more of the arbol sauce if desired and chives.

Arbol Sauce:

Makes 2 cups

5 ea Roma Tomatoes

6 ea Arbol Chiles

¼ cup extra virgin Olive oil

1 tsp Oregano, dried

Boil tomatoes together with garlic cloves until tender. Saute chiles gently in olive oil. Drain the tomatoes and puree them with the garlic clove, chiles, oil and oregano until smooth.