

Matzo CHILAQUILES

Can you say breakfast for dinner? This new twist on a classic Mexican dish is so worth the effort. Deep frying matzo completely transforms it. Slowly simmered in a fresh, homemade salsa verde and topped with a couple of eggs prepared your favorite way, this dish is sure to make you kvell.

SERVES 4

SALSA VERDE

2 pounds tomatillos, husked and diced
2 white onions, diced (2 cups)
3 garlic cloves
1 jalapeño pepper, halved lengthwise (remove seeds if less heat is desired)
2 tablespoons extra-virgin olive oil
½ teaspoon chili powder
½ cup fresh cilantro leaves
Kosher salt and freshly ground pepper

Neutral oil, for frying

5 sheets of matzo, broken into 2-inch pieces
1 red onion, thinly sliced (about 1 cup)
1½ cups crumbled feta or queso fresco
¼ cup chopped fresh cilantro
8 large eggs (optional)
Sour cream (optional)

1 Preheat the oven to 450°F.

2 For the salsa verde, combine the tomatillos, onion, garlic, jalapeño, olive oil, and chili powder in a large roasting pan. Roast for 30 minutes, until the tomatillos begin to char and soften. Transfer the cooked vegetables to a food processor, add the cilantro, and blend until smooth. Season to taste with salt and pepper and set aside.

3 Meanwhile, pour 2 inches of oil into a large pot fitted with a deep-fry thermometer and heat over medium-high heat to 350°F. Working in batches, fry the matzo until evenly golden brown, about 1 minute. Drain on paper towels and season with salt.

4 In a large skillet over medium heat, bring the salsa verde to a simmer. Add the fried matzo and cook until just softened but not soggy, about 2 minutes. Divide the chilaquiles among 4 plates, topping with sliced onion, crumbled cheese, and cilantro. If desired, top each serving with 2 eggs prepared in your favorite way and a dollop of sour cream to cut the heat.

TIP If you don't have a deep-fry thermometer, you can still check the oil temperature using the wooden spoon method. Dip the handle of a wooden spoon (or a chopstick) into the oil and watch what happens. If it starts to bubble steadily, the oil is hot enough for frying. If it bubbles vigorously, the oil is too hot and needs to cool off a touch. If none or very few bubbles pop up, it's not yet hot enough.

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