

Traditional Mexican Chilaquiles Rojos

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-cilantro-mexican-crema-recipe>

Ingredients:

- 9 corn tortillas cut into triangles, into 6 or 8
- 1/3 teaspoon sea salt
- vegetable oil
- 1 pound tomatoes ripe
- 1 garlic clove unpeeled
- 1/2 white onion small, about 1 oz or 30g, sliced
- 1 jalapeño or serrano chile, or to taste
- 3/4 teaspoon sea salt or to taste
- 1/4 cup white onion sliced, or to taste
- 1/4 cup queso fresco crumbled, Cotija, or feta cheese, or to taste
- 1/4 cup Mexican crema or sour cream, or to taste
- cilantro
- avocado

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 10 milligrams
4. Fat: 13 grams
5. Fiber: 6 grams
6. Protein: 6 grams
7. SaturatedFat: 3 grams
8. Sodium: 710 milligrams
9. Sugar: 6 grams

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