

EPISODE 911: "Get in the Zone"

COMPETITOR: Kevin Templeton

DISH: Chilaquiles

WINNER: Bobby Flay

CHIPOTLE CHILAQUILES

with Chorizo & Goat Cheese

SERVES 4

3 tablespoons canola oil

8 ounces D'Artagnan chorizo,
thinly sliced on the diagonal

1 (8-ounce) bag blue corn
tortilla chips

4 ounces Monterey Jack
cheese, coarsely grated

4 ounces sharp white cheddar
cheese, coarsely grated

4 ounces goat cheese,
crumbled

Kosher salt and freshly
ground black pepper

4 large eggs

Tomatillo Sauce (recipe follows)

Store-bought chipotle
hot sauce

Crème fraîche, for serving

¼ cup fresh cilantro leaves

Think layers of corn tortillas, smoky chorizo, creamy goat cheese, and fiery chipotles—all laced with a green tomatillo sauce and topped with a fried egg or two. Oh, yeah. To me, it's the ultimate hangover brunch, and I like to make mine extra spicy with a good dose of hot sauce to kick-start the day. I'll leave that much at least up to you.

1. Heat 1 tablespoon of the oil in a large nonstick skillet over high heat. Add the chorizo and cook until golden brown on both sides, 6 minutes. Remove to a plate lined with paper towels. Wipe out the pan.

2. Preheat the broiler. Spread the tortilla chips evenly on a sheet pan. Combine all three cheeses in a large bowl and season with salt and pepper. Scatter the cheese evenly over the tortilla chips. Broil until the cheese has melted and is lightly golden brown, 1 to 4 minutes.

3. Heat the remaining 2 tablespoons oil in the large nonstick skillet over high heat until shimmering. Crack the eggs into the pan, leaving room between them. Season with salt and pepper and cook until the edges of the whites are set, about 2 minutes. Cover and cook until the yolks are set but still runny, about 1 minute.

4. Divide the cheese-covered tortilla chips among four large shallow bowls and drizzle each with some of the tomatillo sauce. Top with an egg and drizzle with more tomatillo sauce. Arrange some of the chorizo slices around the egg, then drizzle with a few splashes of chipotle hot sauce and the crème fraîche. Garnish with the cilantro.

Tomatillo Sauce

✖ MAKES ABOUT 2 CUPS

1. Preheat the oven to 400°F.

2. Toss the onion, tomatillos, jalapeños, and garlic with 2 tablespoons of the oil and spread on a sheet pan. Roast until soft and slightly charred, stirring twice during roasting, 25 to 30 minutes.

3. Transfer to a food processor, and season with salt and pepper. Add the cilantro, lime juice, the 3 remaining tablespoons of the canola oil, and honey to taste and purée until smooth. Transfer to a bowl. The sauce can be made up to 3 days in advance and stored, tightly covered, in the refrigerator.

1 large white onion, chopped

1½ pounds tomatillos, husked,
rinsed, and halved

3 jalapeños, halved and seeded

7 garlic cloves, smashed

5 tablespoons canola oil

Kosher salt and freshly
ground black pepper

½ cup fresh cilantro

Juice of 1 lime

Clover honey