

Zucchini and Spinach Chilaquiles

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This verde version of a Mexican brunch classic is the perfect introduction to summer. If you have time, try switching out canned tomatillos for fresh: Remove the papery husks from 8 ounces fresh tomatillos, toss with 1 tablespoon oil on a baking sheet, and broil 6 minutes or until lightly charred. Cool before processing. Queso fresco has the texture of strained ricotta—it won't quite melt under the broiler, but its mild flavor will be a welcome contrast to the heat in the tomatillo mixture. Add scrambled eggs to each serving for a little extra protein.

Ingredients

1 cup chopped fresh cilantro, divided
2 medium poblano peppers, seeded and chopped
1 (12-oz.) can tomatillos, drained
4 tablespoons water, as needed
2 tablespoons fresh lime juice
1 tablespoon extra-virgin olive oil
2 cups chopped zucchini
1 cup sliced red onion
1 jalapeño, seeded and sliced
2 cups baby spinach, coarsely chopped
4 ounces multigrain tortilla chips (about 4 cups)
2 ounces queso fresco, crumbled (about 1/2 cup)
1/4 cup roasted unsalted pumpkin seeds
1 1/2 tablespoons hot sauce, optional

Method

1. Preheat broiler to high.
2. Place 3/4 cup cilantro, peppers, and tomatillos in a food

processor; process 20 seconds. Add water, 1 tablespoon at a time, until sauce reaches desired consistency. Stir in juice.

3. Heat oil in a 10-inch cast-iron skillet over medium-high. Add zucchini, onion, and jalapeño; cook 6 minutes. Add spinach, stirring to wilt. Place zucchini mixture in a bowl. Wipe out pan.

4. Arrange tortilla chips in pan; top with tomatillo mixture, zucchini mixture, and cheese. Broil 2 minutes. Top with remaining 1/4 cup cilantro, pumpkin seeds, and hot sauce, if desired.

Prep

- Total Time: 40 Minutes

Source: Cooking Light (Servings: 4 | Yield: 4 (serving size: about 1 1/2 cups))