

Thanksgiving Leftovers Chiliaquiles – Alison Mountford

By Chef Alison Mountford for RINewsToday



INGREDIENTS

- 12 corn tortillas (cut into 8 wedges each)
- .25 cup canola oil (for frying)
- 1 teaspoon kosher salt (divided, possibly more to taste)
- 4 Roma tomato (about 1 1/2 pounds)
- .5 yellow onion
- 1 jalapeño (remove the seeds if you prefer it less spicy)
- 2 clove garlic
- ½ cup gravy
- ¾ cup chicken stock (divided - if the weekend after Thanksgiving, use GRAVY)
- 1 cup turkey breast (use leftovers from Thanksgiving dinner!)
- 1 cup brussels sprouts (cooked! Leftover from Thanksgiving, or see substitutions)
- 1 avocado
- 4 ounces queso fresco
- .5 bunch cilantro (stems and leaves, chopped)

INSTRUCTIONS:

TORTILLAS

Stack and slice the tortillas into 8 wedges each.

Heat the ¼ cup oil in a large skillet over medium-high heat until simmering. Add about a ¼ of the tortilla wedges and cook for 2 minutes or so, then flip, and cook the other side, until they're lightly brown and crisp. Making sure they're fully crisp is key.

Drain the tortilla chips on a paper towel-lined baking sheet. Sprinkle lightly with salt. Repeat this process until all tortillas are fried, adding more oil if needed.

SALSA

Coarsely chop the tomato, onion, and jalapeno. Peel the garlic. Place all of the veggies in a blender with about 1 cup of gravy and stock (combined) to start (ok to use a food processor if that's all you have, but be cautious with the liquid height so it doesn't overflow). Blend until smooth.

COOK

Add the salsa to a large, flat bottom sauté pan and cook stirring occasionally, until slightly thickened. This should take about 6-8 minutes. Season with about ½ teaspoon of salt to start, then add a little more if needed as you reduce the salsa.

CHIPS

Coat the chips with the salsa in the pan, turning carefully. Continue cooking until tortillas are heated through and softened slightly, about 3 minutes. Taste and season with more salt if needed.

TURKEY + BRUSSELS SPROUTS

While the chips are heating, shred up about 1 cup of leftover turkey meat. Add to the pan.

Coarsely chop up any leftover brussels sprouts and add them to the pan, turn to heat through.

SERVING

Serve immediately, topped with diced avocado, crumbled queso fresco and chopped cilantro.