

Fany Gerson's Harissa Chilaquiles

Makes – 6 servings

- 18 (about 1 #) corn tortillas, cut into sixths, and fried or baked to make chips
OR 8 ounces (8 to 12 loosely packed cups, depending on thickness) thick, homemade-style tortilla chips (such as ones you buy at a Mexican grocery)
- 2 pounds roma or vine ripened tomatoes
- 1/2 of a large white onion
- 2 garlic cloves, unpeeled
- 1 serrano or jalapeno
- 1-2 tablespoons harissa sauce like NY Shuk (my favorite!)
- 2 cups water or vegetable broth
- Kosher or table salt, to taste
- vegetable oil (as needed)
- Fried Eggs (optional)

To Garnish

- 1/2 cup white or Spanish onion, thinly sliced
 - 1/4 cup cilantro, leaves picked or chopped
 - 1/2 cup queso fresco or cotija, or substitute with goat cheese or mild feta, crumbled
 - 1 avocado
 - 1/2 cup Mexican cream or sour cream
1. Preheat oven to 375 degrees. Place the tomatoes, onions, garlic (skin on) and serrano chiles in a sheet pan lined with aluminum foil. Lay the ingredients in a baking tray. Bake until tomatoes are slightly charred and the garlic cloves feel soft. Allow to cool.
 2. Blend the tomatoes, peeled garlic and chile.
 3. Put a medium-large saucepan pan over medium heat, adding one about a tablespoon of oil. When the oil is hot, add the sauce from the blender being careful as it might splatter a bit. Stir and add the harissa. Cook for about 5 minutes stirring and add the water or broth. Bring to a boil and adjust heat so it simmers 10 minutes. Season to taste and add more harissa if needed. When the sauce is hot, quickly but carefully add the tortillas. Stir the tortillas into the mixture so that they are fully coated with the sauce but don't let them sit there as they would get soggy.
 4. Serve the tortillas and salsa in a large platter or pan and garnish with the sliced onions, cilantro, crumbled Mexican queso fresco, drizzle with the cream, and avocado. Top with pulled chicken or fried egg if using and eat immediately.