



New Mexico Breakfast with a Kick

Ingredients

Red Chile (see recipe below)
Flour tortillas, warmed
Hash brown potatoes, or we use our [Extra Crispy Potato Bites](#)
Bacon, cooked crisp
Eggs, cooked to your liking
[Pico de Gallo](#)
Lettuce, chopped
Cheddar cheese

Preparation

Prepare all ingredients in advance of the eggs. As the eggs are cooking, begin assembly: Place the tortilla on each plate and top with red chile. Place a portion of potatoes and bacon on top of the sauce as well as the cooked eggs. Garnish with lettuce, Pico de Gallo and a bit of cheese.

RECIPE

Red Chile

Ingredients

2 T oil
1 small white onion, chopped finely
1 clove garlic, minced
1/2 C ground New Mexico red chile
2 C chicken broth
Salt and pepper
2 T corn starch dissolved in 2 T warm water

Preparation

Heat the oil in a sauce pan over medium heat and add the onion. Sauté for 5 minutes and add the garlic. Sauté another 2 minutes. Add the chile and mix into the onion and garlic. Add the chicken broth and stir continuously until well incorporated. Bring it to a boil and reduce to simmer. Add the cornstarch slurry to thicken the sauce. Cook for about 10 minutes. The sauce will coat the back of a spoon.