

## **Chiles Rellenos Chowder with Fried Tortillas Con Huevos**

*A Bountiful Kitchen*

2 tablespoons oil  
2 tablespoons butter  
2 Hatch or Anaheim Chilies, seeded and chopped (about 1 cup)  
1 medium white onion, chopped (about 2 cups)  
1 large clove garlic, minced (about 2 tablespoons)  
1 lb frozen corn (about 2-3 cups)  
2 teaspoons salt  
1 teaspoon pepper  
1 teaspoon dried Mexican oregano (optional, but highly recommended)  
1-2 cups grated **Monterey** Jack cheese (regular or Pepper Jack)  
4 tablespoons butter  
1/3 cup flour  
3 cups milk, **lowfat** or whole

4 cups white potato, chopped, skins left on  
32 oz chicken broth

### **Tortillas Con Huevos**

10-12 small, thin corn tortillas  
2 eggs, beaten  
3 tablespoons milk  
1 cup vegetable oil  
grated **Monterey** Jack cheese (regular or Pepper Jack)

Place oil and 2 tablespoons butter in a large pan over medium-high heat. Add chopped green chilies and onion. Saute for about 5 minutes, or until softened. Add clove of garlic, cook for one additional minute or until fragrant. Add corn, salt, pepper and oregano. Turn off heat, set aside. Place potatoes in a large pot. Pour chicken broth over the potatoes in the pan. Cover with a lid and set heat to high. After the broth comes to a boil, reduce heat to medium high and cook for five minutes. Turn heat off. Add the vegetable mixture to the cooked potatoes.

Using the pan that previously held the cooked vegetables, melt 3 tablespoons butter. Add 1/3 cup of flour, whisking with wire whisk. Cook for about 1 minute over medium heat. Slowly add milk about 1/2 cup at a time, whisking while adding milk. Cook for about 5 minutes or until thickened.

Add the milk mixture to the vegetable/chicken broth mixture. Continue to cook over medium heat until heated through. Add grated cheese. Keep warm until ready to serve.

Prepare the tortillas:

Beat 2 eggs and milk in a pie plate. Set aside.

Heat oil in a fry pan over medium high heat.

Dip corn tortillas, one at a time in egg mixture. Let the excess egg drip off the tortilla back into the pie plate and fry tortilla on both sides. You may need to flip the tortilla more than once to get the middle of the tortilla to crisp up a little. It is not necessary to completely cook the tortilla until crispy. The idea is to fry the tortilla until the edges are a bit golden, and the middle sets up a bit. Remove and drain on paper towel. Top with grated cheese. Cut into wedges if desired and serve with chowder.

Tips:

-Mexican Oregano is found in the spice aisle in the grocery or packets are often sold near the Mexican foods (hanging on the wall). They are usually less expensive in the Mexican foods section.