

LAST NIGHT'S TORTILLA

Baked eggs tend to get a bad rap. And although there are a few bad versions floating around, it is possible to cook eggs to perfection in the oven and accompany with some pretty exciting flavors. This recipe comes from an Aussie expat living in California, who has spent time getting down in the kitchen with some genuine Mexican crew. It's the real deal, and recommended as a lively way to get your Saturday morning kick started. It's also a great way to use up corn chips, or tortilla from the night before. Enjoy.

INGREDIENTS

4 Ancho Chiles	1 tbsp tomato paste
3 cloves garlic	1/2 tsp sugar
1 Zucchini, finely diced	Coriander
1 Red Capsicum, finely diced	200g Jack cheese (or mild cheddar)
1 White Onion, finely toasted	A few big handfuls of old tortillas, torn into strips, or corn chips if you can't get those (Mission corn chips are some of the best)
2 tsp cumin seeds, toasted and ground	
1 tsp coriander seeds, toasted and ground	
1 tbsp mexican oregano	

Preheat oven to 180C

Soak the chiles in boiling water in a bowl for at least half an hour until they're soft (try to keep them entirely submerged the whole time). When they're soft, tear out the stems and remove seeds. Strain and set aside the water they were soaking in. Using a food processor, blend the chiles, garlic, about a cup of water and some salt. It should be reasonably smooth and not too thick.

Next up, coat the bottom of a frying pan in sunflower oil and heat well. Add the capsicum, onion and zucchini. Sauté for about 2 minutes, add spices, and continue cooking on high heat for another few minutes. Pour the chile sauce over the vegetables, and add a little bit more oil, plus a tiny bit more salt, the sugar and the tomato paste. Stir well for a couple of minutes. Slowly add the tortilla/chips, stirring the whole time. Taste for salt, you may need to add some more. It should have a fairly spicy kick to it.

Using an appropriate dish to bake eggs in, fill with the tortilla and tomato mixture, leaving enough room to crack an egg into.

Crack an egg in, and throw in a generous handful of cheese. Crack some black pepper over the top. Bake in the oven for 10 minutes or so, or until the egg is just set and the filling is piping hot. Finish with freshly chopped coriander.