

## Chilaquiles Verdes

### INGREDIENTS

8 tomatillos  
2 jalapenos  
A small bag of yellow corn tortillas  
Some oil  
Some salt  
2 cloves of garlic  
½ of a small white onion  
1 slab of firm tofu  
1 tsp Knorr vegetable bouillon powder  
Some cilantro  
Queso Fresco



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<https://www.pinterest.com/pin/126171227039428194/>

### DIRECTIONS

Peel tomatillos. Take the stalks off jalapenos and wash everything

Put tomatillos and jalapenos in a pot and cover them with water. Boil until tomatillos change colors and take it off the stove right away.

Squeeze out as much water as you can from tofu, cut it into small pieces and fry them. Then set aside.

Cut each tortilla into 9 pieces. Heat a pan to medium heat and pour in some oil. Fry the tortilla pieces, each side for 1 minute. Sprinkle with salt. Transfer them into a plate with some napkins to soak up the oil.

Put the tomatillos, jalapenos, two garlic cloves and knorr bouillon powder into a blender and blend. If your salsa is too thick, add a bit of water. Be careful, though.

Fry ½ onion on a pan and pour the salsa into it.

Add your chips and top it off with some fresh cilantro and some queso fresco.