

# Cauliflower and Raja Chilaquiles

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	head	cauliflower
1	tablespoon	olive oil
10		corn tortillas
1/2	cup	vegetable oil
1		yellow bell pepper - 1/8 inch strips
2		poblano pepper - roasted and sliced into 1/8 inch strips
1/2	cup	brown onion - diced
4		eggs
1	cup	green enchilada sauce
1	cup	Oaxaca cheese - grated
1/3	cup	Cojita grated cheese
1/3	cup	red onion - sliced
1/8	cup	pepitas
1/4	cup	mexican crema
		avacado

Preheat oven to 350.

Roast poblanos.

Wash and cut up cauliflower. Spread on baking sheet and drizzle with oil. Bake for 15 minutes.

Cut tortillas into triangles.

Add vegetable oil to large frying pan over medium heat.

Fry tortillas in small batches and drain, leaving a teaspoon of oil in pan.

Saute bell pepper, poblano and brown onion for 7 minutes.

Add in cauliflower for 4 minutes.

Add in corn chips and mix.

Whisk eggs and pour over chip mixture. Mix and cook until eggs completely cooked.

Pour enchilada sauce over mixture and mix.

Sprinkle Oaxaca cheese over and allow to melt.

Garnish with Cojita, red onions, pepitas and avacado.

Description: "veggies"