

*Compliments of*  
**Crescent Moon Restaurant**  
*Four Seasons Resort Scottsdale at Troon North*

## **Chilaquiles**

### **Ingredients**

4oz	Chorizo
1/2oz	Green Onions
1/2oz	Pico de Gallo
3	Eggs Scrambled
1oz	Ranchero Sauce
2oz	Diced Tortilla Chips
2oz	Ranchero Side
1/4	Avocado
1/4oz	Cotija Cheese



### **Method**

Sautee chorizo and add green onions and pico de gallo. Add eggs and cook to a soft scramble. Add the crispy tortilla chips and ranchero sauce. Add an avocado fan on the side and sprinkle cotija over the top. Lastly add a side of ranchero sauce for dipping.

*Compliments of*  
**Crescent Moon Restaurant**

*Four Seasons Resort Scottsdale at Troon North*

## **Ranchero Sauce**

### **Ingredients**

18 Roma Tomatoes  
5 Yellow Onions  
2 Garlic Cloves  
3 Jalapeno  
3C Guajillo Chile Paste  
1/4C Chipotle in Adobo

### **Method**

Lightly toss the tomato, onion, garlic and jalapeno with oil. Place under the broiler until the vegetables skin is charred, turn over and repeat the process for both sides. Puree the charred vegetables, chipotle and the Guajillo until smooth in a blender.

## **Guajillo Paste**

### **Ingredients**

1/2lb Guajillo Chilies  
(Stems and Seeds Removed)

### **Method**

Rehydrate the chilies in hot water for 30 minutes. Puree the chilies in a blender with enough liquid from the chile water you use to rehydrate them in, just enough to get the blender going.