



Cheesy Skillet Enchilada Pie Baked with Eggs

If you make this pie as it's written without any leftovers, it will be quite saucy and more spoonable than sliceable.

Note: I prefer freshly grated cheese because most pre-shredded cheese has starchy additives to keep the pieces separate. However, if you use pre-shredded cheese, this will work out fine. :)

Serves 4

Time: 30 minutes

Olive oil, for brushing

1 ½ to 2 cups enchilada sauce (red or green)

8 to 12 medium tortillas (your favorite type)

8 ounces Monterey Jack or Colby Jack cheese, grated

4 large eggs

Chopped cilantro, for sprinkling

Prep the oven and skillet

Heat the oven to 350°F. Brush a large (about 12 inches) skillet with **oil**.

Build the enchilada pie

Pour about **one quarter of the enchilada sauce** on the bottom of the skillet and spread it out with a brush or spatula.

Arrange **1 tortilla** in the center of the skillet. Tear more **tortillas** to create a layer that covers the bottom of the skillet, overlapping them slightly.

Sprinkle the **tortillas** with **half the cheese**, then pour over another **one-quarter of the sauce**. It's ok if the cheese isn't perfectly covered.

(If you have any **leftovers** you'd like to add, this is the place to do it. Be sure to add them in an even layer.)

Arrange **another layer of tortillas** on top of the cheese (or leftovers).

Pour another **quarter of the sauce** over the tortillas and use the brush or spatula to spread it out.

Sprinkle the sauce-covered tortillas with **the remaining cheese**. Using a spatula, push aside the cheese in four places to create four round wells. (This will help support the eggs.)

Crack **the eggs** into each of the wells. Drizzle the eggs with any of the **remaining sauce**.

Bake the pie

Transfer the skillet to the oven and bake the enchilada pie for 15 to 18 minutes, until the egg whites are set and the yolks are still runny. (The cheese will be melted.)

Remove the pie from the oven and let stand for 2 minutes. Sprinkle with cilantro, then serve.

The short version

- Preheat the oven to 350°F.
- In a large skillet, create the enchilada pie by layering the following: one-quarter of the sauce, tortillas, half the cheese, one-quarter of the sauce, more tortillas, one-quarter of the sauce, the remaining cheese, the remaining sauce.
- Create 4 wells in the cheese and crack in the eggs. Bake until the whites are set, and the yolks are still runny. Sprinkle with cilantro and serve.

Make it yours

- You can bulk out your pie with about 1 cup of cooked, bite-sized ingredients, such as shredded turkey, diced sweet potatoes, black beans, roasted veggies, or green bean casserole. You could also spread in a layer of mashed potatoes. Why not?
- If you want some crunch, top the pie with sliced radishes or a cabbage slaw.
- If you want something to cool the burn of the sauce, add a dollop of sour cream, crema, or Greek yogurt.

Fun for kids

- Assemble the pie. (Be careful that they wash their hands after handling the sauce if it's spicy).
- Sprinkle the pie with cilantro.