

# Salt and Serenity

## Mexican Frittata

Serves 4-6

2 ancho or guajillo dried chile peppers  
½ cup boiling water  
1 tablespoon vegetable oil  
½ teaspoon ground cumin  
¼ teaspoon chipotle chile powder  
½ teaspoon kosher salt  
1 small yellow onion, peeled and cut into thin slices  
1 large clove garlic, grated (about 1 teaspoon when grated)  
½ sweet red pepper, julienned  
½ sweet yellow pepper, julienned  
1 cup corn kernels (frozen is fine, no need to defrost)  
1-28 ounce can plum tomatoes  
1 teaspoon vegetable oil  
½ teaspoon ground cumin  
¼ teaspoon red pepper flakes  
1 small clove garlic, grated (about ½ teaspoon when grated)  
1-15 ounce can black beans, drained and rinsed  
1 cup room temperature water  
2 ounces cheddar cheese, grated  
2 ounces Monterey Jack cheese, grated  
2 ounces Queso Fresco cheese or ricotta salata cheese crumbled  
10 eggs  
1 teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
2 tablespoons pickled jalapenos, coarsely chopped  
6 ounces corn tortilla chips, coarsely crushed

For serving:

2 green onions, thinly sliced  
¼ cup cilantro leaves  
1 cup sour cream  
1 cup salsa  
1 cup guacamole

1. Preheat oven to 325°F. Place a large 12-inch skillet (cast iron is great if you have one, if not, a non-stick skillet will do) over medium heat. Remove stem of dried peppers and shake out and discard seeds. Place peppers in skillet and cook for a minute on each side, until they soften slightly. Remove peppers from skillet and place in a small heatproof bowl. Cover with boiling water and let sit for 10 minutes until soft. Transfer softened peppers and water to blender and puree until very smooth. Set aside.
2. Heat 1 Tablespoon vegetable oil, over medium heat in same skillet. Add cumin, chile powder and salt. Stir for one minute. Add garlic and onions and sauté for 3 minutes. Add red and yellow peppers and corn. Cook for an additional 3 minutes, stirring occasionally.
3. Open can of plum tomatoes and pour contents into a large mixing bowl. Plunge both hands into bowl and squish tomatoes until they are coarsely chopped. Add chopped tomatoes and pureed chile peppers to the sautéed vegetables. Mix well and cook for an additional 3 minutes. Set aside.
4. Heat 1 teaspoon vegetable oil in small pot. Add ground cumin, red pepper flakes and garlic and stir. Continue cooking for 1-2 minutes. Add black beans and water. Cook over medium heat for about 5 minutes, until some of the water evaporates. Transfer to small serving bowl.
5. Crack eggs into a large mixing bowl. Whisk eggs. Add, salt, pepper and chopped jalapenos. Whisk again. Add tortilla chips to egg mixture and stir to coat all the chips. Pour egg/tortilla mixture over tomato mixture in skillet. Top with cheese. Bake for 30 minutes, until eggs are set. Remove from oven and let sit for about 10 minutes before cutting into wedges.
6. Scatter green onions and cilantro over frittata. Cut into wedges and serve with black beans, salsa, sour cream and guacamole on the side.