



## Chilaquitas de Güisquil (Serves 4)

### Ingredients:

2 güisquil squash (sometimes called chayote or mirliton)  
Cheese for filling (mozzarella or any of your choosing)  
3 eggs

### Salsa de Tomate

4 roma tomatoes  
1 small onion  
1 red bell pepper  
½ teaspoon of salt

Begin by peeling the güisquil. Then make ¼ inch slices. The center of the squash will be hard and unusable and it is easy to pick out (but you can always eat it later). Then place the sliced güisquil into a pot to boil. Boil the güisquil for approximately 10 minutes with a little bit of salt. When ready remove any remaining water. Pat dry any extra water on the sliced güisquil. Then place cheese between two slices. Set aside.

In a large mixing bowl separate the egg whites from the yolks. Place the yolks in a smaller bowl. Rapidly beat the egg whites with a whisk for 5 minutes until foamy and forms peaks. After ridges are formed add the egg yolks to the mixture and whisk until mixed for 30 seconds. Set aside.

In a large frying pan place enough oil to fry the filled slices. Heat the oil with a medium to low flame. You will be placing the squash coated with egg batter in the pan so make sure to not have the oil too hot. Take one squash sandwich and place in the egg batter and then transfer to the pan. Spoon extra egg batter over the squash to cover any part not covered in batter. Repeat with the remaining squash sandwiches. Fry the squash in the pan on each side until light golden brown, approximately 1 ½ minutes on each side. Remove from pan and place on serving plate.

Serve chilaquiles with the salsa de tomate.

### Salsa de Tomate

To prepare the sauce, boil in a saucepan halved tomatoes, onion, and bell pepper and ½ cup of water for 10 minutes. Then place the contents in a blender (usually about ¼ a cup of water remains) and blend for 2 minutes. Place back in the saucepan and boil for 3 minutes.