Green Chilaquiles With Eggs

[**MARTHA ROSE SHULMAN**](https://cooking.nytimes.com/55877575-martha-rose-shulman/my-recipes)

* **YIELD**4 to 6 servings
* **TIME**1 hour

INGREDIENTS

* **1 ½** **pounds fresh tomatillos, husked and rinsed**
* **2 to 4** **jalapeño or serrano chiles, stemmed, to taste (seeded for a milder salsa)**
* **12** **cilantro sprigs, plus 1/3 cup chopped cilantro**
* **2** **tablespoons olive oil or grapeseed oil**
* **1** **small white onion, quartered and thinly sliced (about 1 cup sliced onion)**
* **Salt**
* **2** **large garlic cloves, minced**
* **2** **cups chicken or vegetable broth**
* **6** **large eggs**
* **12** **thick corn tortillas, cut into wedges and deep-fried or microwaved until crisp (see note), or 1/2-pound thick tortilla chips from a Mexican grocery**
* **½** **cup crumbled queso fresco or feta**

PREPARATION

1. Heat broiler. Place tomatillos and chiles on a baking sheet and set about 4 inches below broiler. Roast until dark and blackened in spots, about 5 minutes. Flip over and roast on other side until tomatillos are soft and charred in spots and chiles are soft all the way through, 4 to 5 minutes. Remove from heat and allow to cool for 5 minutes.
2. Transfer tomatillos and chiles to a blender along with juices on baking sheet. Add cilantro sprigs, then blend to a coarse purée.
3. Heat oil over medium heat in a large, wide casserole or saucepan and add onion. Cook, stirring often, until tender, 5 to 8 minutes. Add a little salt, stir in garlic and cook, stirring, until fragrant, about 1 minute.
4. Turn heat to medium-high and add tomatillo purée. Cook, stirring often, until salsa thickens and leaves a canal when you run a wooden spoon down the middle. Add broth, bring to a simmer, and simmer 10 minutes or until salsa coats the back of a spoon.
5. Beat eggs in a bowl and season with a little salt. Turn heat to low and stir eggs into salsa. Add chopped cilantro and stir until eggs are set. Mixture should be creamy.
6. Stir in tortilla chips, making sure they are completely submerged, and remove from heat. Sprinkle with crumbled cheese and serve at once.