



Makes 7½ cups
Preparation Time: 30 minutes
Cook Time: 10 minutes

INGREDIENTS:

3 6-inch corn tortillas, cut into wedges

1 14.5-oz. can no-salt-added fire-roasted diced tomatoes

1½ cups low-sodium vegetable broth or water

½ cup chopped onion

1 small jalapeño chile, halved and seeded, if desired

2 cloves garlic, halved

½ teaspoon salt

3 cups cooked red or tricolor quinoa

1 tablespoon nutritional yeast

1 tablespoon salt-free taco seasoning

1 teaspoon smoked paprika

1 15-oz. can no-salt-added black beans, rinsed and drained (1½ cups)

½ cup sliced scallions

Chopped fresh cilantro

Vegan Chilaquiles

Chilaquiles originated as a way to use leftover [tortillas](#) the morning after a big meal, but this taco-inspired version would be perfect at any time of day. Here, crispy tortilla chips are smothered in a tangy homemade salsa and topped with hearty quinoa infused with the smoky, spicy flavors of Southwest seasoning. Creamy [black beans](#) add extra substance while fresh cilantro and scallions dial up the herbal aromas of this mouthwatering dish. Feel free to top with a drizzle of your favorite hot sauce, and dig in!

For more vegan Mexican-inspired breakfast recipes, check out these tasty ideas:

- [Savory Tamale Breakfast Bowls](#)
- [Breakfast Tostadas](#)
- [Mexican Breakfast Hash with Lime Crema](#)
- Or take a look at our full collection of [vegan Mexican recipes](#)

By Ellen Boeke

- 1 Preheat oven to 400°F. Spread tortilla wedges on a baking sheet. Bake 10 to 12 minutes or until toasted.
- 2 In a blender combine undrained tomatoes, 1 cup of the broth, the onion, jalapeño, garlic, and salt. Cover and blend until smooth. Transfer to a large nonstick skillet. Cook over medium 8 to 10 minutes or until slightly thickened. Stir in tortilla wedges until coated. Cook 2 minutes or until heated through.
- 3 Meanwhile, in a medium saucepan combine quinoa, the remaining ½ cup broth, the nutritional yeast, taco seasoning, and smoked paprika. Cook over medium 4 to 5 minutes or until broth is mostly absorbed.
- 4 Spoon quinoa mixture into shallow dishes. Top with tortilla mixture, beans, scallions, and cilantro.