

TRB

The Rock Barn
Field - to - Fork

TRB-Style Breakfast Burritos with Chorizo and Crispy Potatoes

ingredients

1 lb. Chorizo Michoacán by TRB
1 lb. new potatoes, cut into 1-inch chunks
1 medium onion, diced
1 red bell pepper, seeded and diced
6 eggs
½ cup shredded pepper jack cheese
¼ cup whole milk or cream
4 10" flour tortillas (burrito size)

To garnish:

Sour cream, or better yet, crema mexicana,
salsa, or fresh diced tomato with chilies,
avocado,
cubed fresh cilantro,
chopped lime juice, and
fresh squeezed hot sauce!

method

cook the sausage. Brown chorizo in a cast iron pan over medium heat. Remove the sausage with a slotted spoon and put aside. Drain the fat, leaving a good slick in the pan (about 2 Tbl.).

make crispy potatoes. Add the potatoes. Distribute them throughout the pan in a single layer. If your pan isn't big enough, you'll need to cook them in batches; if the pan is too crowded, they won't get crispy. Cook, undisturbed, until you can see the potatoes browning around the edges, about 10 minutes. Turn them and continuing cooking until all sides are browned and crispy, about 10 minutes more. If the potatoes start to stick, add a little more sausage fat; if they're getting too dark, turn the heat down. This part takes some patience, but it's worth it! Season the crispy potatoes with salt and put aside.

add vegetables and eggs. Add a little more sausage fat to the pan. Add the onions and cook until they soften, about 5 minutes. Add the bell pepper and continue to cook until the vegetables are browning, about 5 minutes more. Add the sausage and potatoes back into the pan, stirring to combine. Whisk together the eggs and then stir in the cheese and milk or cream. Pour the mixture into the pan, reduce the heat to slow, and stir until the eggs are scrambled and the cheese is melted. Remove the pan from heat.

plate and serve. Divide the filling between four flour tortillas, and top up with garnishes to your heart's content. Fold the sides of the tortilla in towards the center, roll from the bottom to the top, and enjoy with coffee and a good Bloody Mary.