



Smoked Heirloom Tomato and Chorizo Hand-Pie

Prep time: 60 Cook Time: 45 Servings: 12

Breakfast/Brunch,Appetizers/Sides/Snacks,Flour Tortillas,Catering,Fine Dining,Casual Dining,Breakfast All Day,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Smoked Heirloom Tomato and Chorizo Filling			3 cup
Eggs			12 Each
Egg Whites		beaten	As Needed
Egg Yolks		beaten	As Needed
Hot Sauce			1 1/2 cup

Instructions

1. To prepare one hand-pie, top one 10" Pressed Flour Tortilla with ¼ cup of the Smoked Heirloom Tomato and Chorizo Filling.
2. Scramble one egg and top the Smoked Heirloom Tomato and Chorizo Filling.
3. Fold half of the tortilla over and brush inside edges with egg white, crimping the edges to seal into a hand-pie.
4. In a mixing bowl, whisk 1 egg yolk with 2 tbsp. of a bright red hot sauce and brush the top of the hand pie.
5. Bake at 425°F for approx. 7-10 minutes until crispy and heated through.
6. Serve hot.



Smoked Heirloom Tomato and Chorizo Filling

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Heirloom tomatoes		seeds discarded, smoked, diced *smoke over desired wood and start with low smoke for 15-30 min. and add more time if desired	4 Each
Mexican Chorizo		crumbles, cooked	10 Oz.
Chihuahua cheese		crumbled	5 Oz.
Fresh Thyme		chopped	1 Tbsp.
Parsley leaves		chopped	1 Tbsp.

Instructions

1. Combine all ingredients and fold together.
2. Store refrigerated until use.

