



Name: Austin Bradley

Recipe Title: Chorizo Fried Eggs

Recipe Ingredients:

Servings: 1-2

Salsa:

- 1 tablespoon cooking oil
- 2 whole roasted tomatoes
- 2 cloves garlic
- 1/2 white onion, cut into large chunks
- 2 links freshly made high-quality chorizo sausage, taken out of casing
- 1 manzano chili
- 1 jalapeño
- fresh epazote, to taste
- fresh cilantro, to taste
- 1/2 cup chicken broth

Assembly:

- Fresh panela cheese (4 triangular slices) or substitute with paneer or mozzarella
- 1 corn tortilla
- 2 eggs

Recipe Instructions:

1. First, make the salsa. Add the oil to a saute pan over medium heat. Add the roasted tomatoes to the pan. Remove them from the pan. Meanwhile, add garlic and onions to the pan and allow them to caramelize. Set aside.

2. Next, brown the chorizo over medium heat until cooked through. Set aside and add the mansión chili and jalapeño to the pan that the chorizo has been cooking in. Take off the heat and add into a food processor with the tomatoes, garlic, onions, and chorizo. If you don't want it to be too spicy, remove the seeds from the chilies. Add chicken stock and puree until blended. You can control the thickness of the sauce with the chicken broth.
3. Brown the panela cheese over medium heat and when crispy, place on a plate. In the same pan, add oil and fry the tortilla until crispy on both sides. Set aside and fry the eggs over easy in the pan.
4. Now, it's time to assemble the dish. Place the tortilla on the plate and top with the egg. Place the panela cheese on the side. Drizzle the salsa to cover the dish and garnish with fresh cilantro and sorrel leaves to garnish.