

CHORIZO BREAKFAST BURRITOS

for christmas

INGREDIENTS

MAKES 4 LARGE BURRITOS

1 lb breakfast chorizo
8 whole eggs
½ yellow onion, small dice
2 tbsp garlic, chopped
1 lb crispy hash browns (or potato of your choosing: fries, tots, etc.)

shredded cheddar cheese
salsa
sour cream
16 inch flour tortillas
2 avocados, sliced (optional)



INSTRUCTIONS

Cook your chosen potato product (in oven, air fryer, or however you can best get it CRISPY) while the sausage is cooking, then keep to the side.

Place a large saute pan on medium heat and add 2 tablespoons of oil and let it get hot. While the pan is heating, crack all the eggs into a bowl and whisk the hell out of it. We want those eggs to be super fluffy and aerated! Once your pan is hot, add the chorizo and using a spatula, gently break sausage up into small bits. When it's fully cooked, scoop the sausage out of the pan and place it on a plate to the side, leaving the rendered fat in the pan.

Add the diced onion and garlic into the pan with the rendered chorizo fat and cook until soft and translucent, about 3 minutes. Once your onions are ready, add your whisked eggs to the pan and turn the heat down to low. Season the eggs with a touch of salt and pepper, and stir them continuously until they are fully cooked. Stir them the whole time to ensure nice evenly cooked and fluffy eggs.

When the eggs are cooked, turn off the heat - its time to assemble our burritos.

Lay out your tortillas and place a layer of shredded cheddar cheese down the middle. Evenly distribute your cooked eggs over the tortillas on top of the cheese, followed by the chorizo, and your crispy potatoes. Finish with a nice even layer of salsa, sour cream, and some sliced avocado, if that's your thing.

Now the part that will take some finesse: rolling. Looking at your open burrito, you want the long line of fillings going from left to right. Begin by folding the tortilla flaps on the left and right (which will eventually be the top and bottom of the burrito) inward. Then fold the long side facing you over the top of the middle. Gently roll it over on top of itself away from you to complete.

Now the final (and most important part of a successful breakfast burrito): the CRUNCH.

Get a skillet, or non stick pan onto a medium heat, and one-by-one place your rolled burritos into the pan with the folded flap side down, lengthwise. We want to essentially toast/sear the folded side shut. Once that side is toasted, flip the burrito and toast the other 3 long sides evenly. Toasting the outside of the burrito not only adds an additional flavor to our meal, it also reinforces the structural integrity of such a hefty food.

Serve and Merry Christmas!

DECEMBER OX BOX

I get asked every year, "what are your holiday traditions?" and, to be honest, I don't really have any. As a chef, I spent most of my career in a restaurant on Christmas, working. Not until we opened TRUST was I able to make the call and not work - we're closed on Christmas, and close early on Christmas Eve. So all traditions are new to me, and evolve as the girls get older and family takes turns coming out west. This year, we'll do the Christmas light tour with the golf cart and hot toddies that Jess, our beverage director, so kindly brewed for us. Charlie and Georgie are all-in on the elf - her name is Jersey, and she's from, you guessed it, Jersey. She's popped up in some strange places this year, and I'm sure it's going to get whackier before the holidays are up.

For meals and cooking, I like to make what I grew up eating this time of year - hearty dishes that feed a crowd and are fairly easy to execute. My mom, who is joining us for the first time this year, is going to insist I make Shrimp Scampi, and then watch every step and tell me it's wrong. Actually, she's just going to take over. I already know it. I'll make ribs too, low and slow on the grill on Christmas Eve, while the Eagles play. Whatever we do, the important things are that we're healthy, we're together, and we're happy. And there's some good food on the table.

Happy Holidays from all of us at the shop. Thanks for letting us be part of your holiday feasting. Enjoy your box, enjoy your holidays, and we'll see you back here in 2024.

Chef B. Wise

WHAT'S IN THE BOX

**CARMELIZED ONION & BACON
SAUSAGE**

BREAKFAST CHORIZO

BUTCHER'S GROUND BEEF

MISO HONEY WHOLE CHICKEN

BONE-IN PORK CHOP

VADOUVAN CHICKEN THIGHS