



## Smoked Heirloom Tomato and Chorizo Hand-Pie

Prep Time: 60 Minutes

Cooking Time: 45 Minutes

Serves 12

### Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 3 cups Smoked Heirloom Tomato and Chorizo Filling  
(see related recipe)
- 12 Eggs
- As needed Egg White , beaten
- As needed Egg Yolk , beaten
- 1 1/2 cups Hot Sauce

### Directions:

1. To prepare one hand-pie, top one 10" Pressed Flour Tortilla with  $\frac{1}{4}$  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.
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## Recipes

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# Smoked Heirloom Tomato and Chorizo Filling

Serves 1

### Ingredients:

1/3 each 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

4/5 oz. Mexican Chorizo crumbles, cooked

2/5 oz. Chihuahua cheese, crumbled

1/4 tsp. Fresh Thyme , chopped

1/4 tsp. Parsley leaves, chopped

### Directions:

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