

BRUNCHILADAS + MIMOSARITAS

INGREDIENTS:

enchilada sauce -

- 1 T olive oil
- 1 clove of garlic, pressed
- 3 1/2-5 T chili powder
- 2 t cumin
- 1 t coriander
- pinch of cinnamon
- pinch of cloves
- 1/4-1/2 t smoked chipotle smoked pepper
- 1/2 t sugar
- salt, to taste
- 2 T flour
- 1 cup vegetable or chicken broth

enchiladas -

- 5 tortillas
- 4 eggs
- 1 T milk
- salt and pepper, to taste
- 1/2 cup chorizo, crumbled and cooked
- 1/2 cup monterey jack cheese, divided
- 1/4 cup black beans, drained and rinsed

to serve -

- 1/4 cup goat cheese
- 1/2 of an avocado, sliced
- cherry tomatoes, sliced
- a big handful of greens
- red wine vinegar
- kosher salt
- hot sauce

DIRECTIONS:

1. Preheat your oven to 350F. Make the enchilada sauce by heating the olive oil in a saucepan over medium heat. Add the clove of garlic and cook until fragrant. Add the spices and sugar and whisk together. Add broth and the flour one teaspoon at a time until thickened. Add salt and

pepper and additional spices to taste.

2. Warm the tortillas in the microwave for a minute for easy rolling. Cook the chorizo, and set aside. Beat the eggs and milk, with salt and pepper until frothy. Cook and scramble eggs in a small greased pan until cooked most the way. Add half of the monterey jack, beans, chorizo and a tablespoon of the enchilada sauce. Finish cooking eggs. Spread a quarter cup of enchilada sauce in a small casserole dish. Divide egg mixture between each tortilla. Roll and place seam-side down in the baking dish. Cover with remaining enchilada sauce and monterey jack cheese. Bake for 12 minutes or until bubbling.
3. Remove from the oven and cover with crumbled goat cheese, avocado and tomatoes. Toss greens with red wine vinegar and salt. Top the enchiladas. Add hot sauce to taste. Serve with mimosaritas!

MIMOSARITAS

INGREDIENTS:

- 1/2 cup brown sugar
- 1/2 cup water
- juice of 3 limes, + wedges for garnish
- 1 1/2 cups cold water, to taste
- 1 bottle of champagne
- salt/sugar for the glass

DIRECTIONS:

1. Make a simple syrup by heating the brown sugar and 1/2 cup water together in a small saucepan. Stir until all the sugar is dissolved. Set aside until room temperature. Pour into a pitcher. Add lime juice and remaining 1 1/2 cups water. Add champagne and serve in salt rimmed glasses.