

## BARBECUE BRISKET BURRITO

- 1 tsp Bacon fat
- 2 tbsp Spanish Chorizo, diced
- 1 tsp Onion, 1" dice
- 1 tbsp Red pepper, 1" dice
- 1 tsp Green onion, sliced
- 2 oz Beef brisket, cooked, diced
- 1/8 tsp Southwest seasoning
- 3 Eggs, beaten
- 2 oz White rice, cooked
- 2 Tbsp Black beans
- 1 Jalapeño cheddar flour tortilla, 12" round
- 2 Tbsp Cheddar cheese, shredded
- 3 tsp Ken's Signature Green Chili Aioli

1. Heat pan over medium heat, add bacon fat, chorizo, onions, peppers and brisket, then sweat.
2. Add seasoning and eggs, lightly scramble until cooked, mix in rice and beans.
3. Warm tortilla on a grill, place egg, rice and meat mix in tortilla.
4. Drizzle with Ken's Signature Green Chili Aioli, sprinkle with cheddar cheese, green onions, and serve.

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">BBQ</a> , <a href="#">Mexican</a>
<b>Category</b>	<a href="#">Sandwiches</a>