

## Wild Alaska Salmon with Masa Crunchies Breakfast Burrito



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** Serves 4

### **Ingredients:**

#### *Potatoes:*

2 Idaho® russet potatoes, peeled and ¼ inch diced, held in water

3 Tbsp salt

1 tsp baking soda

#### *Cotija Crema:*

1 cup cotija, crumbled

½ cup water

1 Tbsp lemon juice

#### *Masa Crunchies:*

2 cups maseca flour

1 cup warm water

1 ½ Tbsp canola oil

2 cups high temp oil for frying

#### *Salsa Verde:*

1 cup tomatillos, husked and cut in half

½ onion, small diced

1 clove garlic, minced

1 jalapeño, seeded and small diced

1 lime, juiced and zested

¼ bunch cilantro, stemmed and rough chopped

#### *Assembly:*

½ lb Alaska sockeye salmon, skin removed

6 eggs

1 Tbsp butter, cubed

1 avocado, pitted and sliced

2 Tbsp high temp oil

4 12 inch tortillas

#### **Description:**

*Recipe by Chef Michael Scelfo*

#### *Potatoes:*

Bring 4 quarts of water to a boil and add salt and baking soda to the water. Drain potatoes and let water come back to a boil. Drop to a simmer and simmer until tender. Drain, season lightly with salt and pepper and set aside.

#### *Cotija Crema:*

Combine cotija and water with lemon juice in a blender and blend on high until smooth. Add additional water as necessary to get a thick but creamy consistency. Season with salt and pepper and set aside.

#### *Masa Crunchies:*

Pre-heat the oil in a small saucepan to 350F. Combine the first three ingredients together in a bowl and mix and knead with your hands until a stiff dough forms. Dust the surface of a cutting board with a bit a masa flour and press the dough into a square shape that is roughly ¼ inch thick. Cut the dough with a paring knife into ¼ inch cubes and dust with more flour so they don't stick together. Gently drop the masa cubes into the oil and fry until golden brown. Remove from oil with a spider strainer or slotted spoon and rest on paper towels to cool. Season with salt and pepper and set aside.

#### *Salsa Verde:*

Combine all of the ingredients into a food processor and pulse until combined and the desired texture has been reached. Adjust seasoning with S&P, additional lime to suit your tastes (go light at first, tomatillos are tart!). If the salsa is a bit watery, you can strain some of the liquid with a fine mesh strainer or a coffee filter. The liquid makes a great seasoning addition for other dishes.

#### *Assembly:*

Pre-heat a large sauté pan over medium high with 1 Tbsp oil. Season salmon well with salt and pepper. Once oil is shimmering, place salmon skin side up in the pan and let sit without agitating, 2-3 minutes. Once the fish is able to be moved without sticking, flip over and scoot to one side of the pan. Add a bit more oil and the potatoes from above and let pan sit until a nice crust develops.

Stir gently to flip and allow potatoes to get golden brown all over, agitating as little as possible. At this point, the salmon should be cooked perfectly. Cut the heat from the pan and using a spatula, break up the salmon into large chunks and scrap any tasty bits of potato from the pan. Season the mix with salt, pepper, and a light drizzle of olive oil, remove from pan and set aside.

Scrape the pan clean and bring up to heat over medium with 1 Tbsp oil. While the oil is heating, whisk eggs well in a bowl with the

cubed butter. Season the mix liberally with salt and pepper. Add to hot pan and let set for 1 minute. Begin gently scraping the eggs from the bottom of the pan to form large curds. Cut the heat when the mix begins to set but is still a bit runny, it will continue to cook as it cools. Combine scrambled eggs with the salmon and potatoes and mix to combine.

Wrap the 4 tortillas in a clean kitchen towel and microwave for 10 seconds. Pulling 1 tortilla at a time so the others stay warm, begin assembling the burritos. Lay a tortilla flat on a dinner plate, and in the center add a tablespoon of cotija crema. Then add a scoop of the salmon, potato, and egg mix. Garnish the pile with a dollop of the tomatillo salad and a handful of the masa crunchies. Fold then ends over and roll into a burrito. Wrap the finished burrito in tin foil and finish the other three.

Cut in half and enjoy!