



Al Pastor Burrito

NEW

Al pastor fries all wrapped in burrito perfect for a hand held option on the go.

INGREDIENTS

Al Pastor:

- 1 lb pork shoulder, thinly sliced
- 1/4 cup achiote paste
- 1/4 cup pineapple juice
- 2 tbsp apple cider vinegar
- 2 tbsp soy sauce
- 2 tbsp chili powder
- 1 tbsp garlic powder
- 1 tbsp ground cumin
- 1 tbsp paprika
- 1 tsp dried oregano
- 1/2 tsp ground cloves
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1 tbsp olive oil

Black bean salsa:

- 2 cups Black beans
- 1 cup Pineapple, diced
- 1 Red bell pepper, diced
- 1 Red onion, diced
- 1 Jalapeno, diced
- 1 bunch Cilantro, chopped
- 3 Limes, juiced

Salt and pepper to taste

Lettuce leaf for garnish

1 bag Lamb Weston Seasoned 3/8 Crinkle Cut Original Recipe (F6065)

10 Flour tortillas, burrito 10" size suggestion.

DIRECTIONS

1. Combine all ingredients for pork, combining well and making sure the pork is well coated. Refrigerate overnight.

1. Heat olive oil in a large skillet over medium-high heat.

1. Add the marinated pork and cook until well-browned and cooked through, about 7-10 minutes. Stir occasionally to ensure even cooking.

1. Chop pork into bite sized pieces.

1. Combine salsa ingredients, mix well and season to taste.

1. Cook fries to manufacturer's specifications.

1. Heat/warm flour tortilla top with fries, hot al pastor pork, black bean salsa and wrap into burrito.

Yield

10 portions