



## Steak and potato burrito

NEW

Braised short rib burrito loaded with crispy seasoned fries, beans and cheese

### INGREDIENTS

- 4 oz Lamb Weston Seasoned™ Seashore-Style™ Chef Cut Skin-On (SS101)
- 4 Short ribs
- Salt and pepper
- 2 cups Beef stock
- 2 Flour tortillas
- 1 cup Refried beans
- ½ cup Cheddar jack cheese blend
- Salsa for garnish
- Sour cream for garnish

### DIRECTIONS

1. Season short ribs with salt and pepper. In a sauté pan, sear the ribs, then cover with beef stock and simmer, covered, until very tender.
2. Shred ribs and keep warm for serving.
3. Cook fries to manufacturer's specifications.
4. Assemble the burritos with tortillas - beans, short ribs, fries, and cheese. Roll tightly and toast on flat top to melt cheese and crisp the tortilla.
5. Serve with sour cream and salsa.

### Yield

2 servings