



## 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.
- 2. Heat olive oil in a large skillet over medium-high heat.
- 3. Add the marinated pork and cook until well-browned and cooked through, about 7-10 minutes. Stir occasionally to ensure even cooking.
- 4. Chop pork into bite sized pieces.
- 5. Combine salsa ingredients, mix well and season to taste.
- 6. Cook fries to manufacturer’s specifications.
- 7. Heat/warm flour tortilla top with fries, hot al pastor pork, black bean salsa and wrap into burrito.

**Yield**

10 portions