



Cali Shrimp Burrito

Burrito loaded with shrimp and seasoned fries.

INGREDIENTS

- 1 Burrito tortilla
- 1 oz Cooked rice
- 1 oz Oaxacan grilled shrimp
- .5 oz Cooked pinto beans
- 0.5 oz Remoulade
- Handful of cabbage
- 1 oz cooked Lamb Weston® Seasoned 5/16" Thin Regular Cut Skin-On Seashore-Style® (F6064)

Remoulade:

- 1 ¼ cups Mayonnaise
- ¼ cup Mustard
- 1 tbsp Paprika
- 1 tsp Cajun seasoning
- 2 tsp Horseradish
- 1 tbsp Pepperoncini juice
- 1 tbsp Pepperocinis, minced
- 1 tsp Tobasco
- 5 cloves Garlic, minced

DIRECTIONS

1. Combine all ingredients for remoulade.
2. Cook fries to manufacturer's specifications.
3. Layer cooked ingredients in tortilla then sear on flat top to warm and seal tortilla.

DIRECTIONS

Yield

1 portion