



PREP  
TIME

10<sub>min</sub>



COOK  
TIME

15<sub>min</sub>



SERVES

6

## PRODUCT



# CHEETOS® FLAMIN' HOT® Burrito

## INGREDIENTS

**8 ½ oz bag** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

[title]Short Rib Marinade

**1 cup** soy sauce

**1/2** onion, chopped

**1/2 cup** garlic

**1 cup** scallions

**1/2 cup** mirin

**1 cup** pulp-free orange juice

**1/4 cup** sugar

**1/2 cup** sesame oil

**1/2 cup** apples or pear

**3 tbsp** roasted sesame seeds

Shredded cheddar cheese

Large flour tortillas

**5 lbs** short rib

For a vegetarian burrito, replace short ribs with two avocados

**4 cups** sour cream

**1** lime

**2 cups** sambal chili sauce

**1 cup** roasted sesame seeds, plus more for garnish

Pinch of salt

**1 cup** chopped cilantro, plus more for garnish

## HOW TO MAKE

### DIRECTIONS

Purée the ingredients for the marinade.

Place the marinade and short ribs in a large bowl. Cover and marinate for at least two hours.

After the short ribs are marinated, grill and chop the short ribs for 15-20 minutes, or until the

internal temperature of the ribs is 130°F.

Mix the sour cream, lime, sambal chili sauce, sesame seeds, pinch of salt and chopped cilantro together. Set aside.

Pour the CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks into a blender to pulverize into dust. Set aside.

Add the short rib or avocado to a lightly toasted 12" flour tortilla.

Layer with shredded cheese, and then add a big handful of CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks dust on top.

Smother with 2/3 cup of chili sour cream sauce and your favorite hot sauce.

Roll it up and enjoy! Serve with extra chili sour cream sauce on the side.