CHEETOS® FLAMIN' HOT® Burrito

PREP TIME
10 min

COOK TIME
15 min

SERVES
6

PRODUCT

INGREDIENTS

8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® 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 marinade 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 130ºF.

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.