



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



PREP
TIME

10



COOK
TIME

15-20



SERVES

6

min(+2hrmarinatetime) min

PRODUCT



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.