



PREP
TIME

10



COOK
TIME

15-20



SERVES

6

min(+2hrmarinadetime) min

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.