

# Cheetos® Flamin' Hot® Burrito



## Ingredients

- 1 bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- Short Rib Marinade
- 1 cup Soy sauce
- ½ Onion, chopped
- ½ cup Garlic
- 1 cup Scallions
- ½ cup Mirin
- 1 cup Pulp-free orange juice
- ¼ cup Sugar
- ½ cup Sesame oil
- ½ cup Apples or pear
- 3 Tbsp Roasted sesame seeds
- Shredded cheddar cheese
- Large flour tortillas
- 5 Pounds of 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

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with

## How to make it

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

3. 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.
4. Mix the sour cream, lime, sambal chili sauce, sesame seeds, pinch of salt and chopped cilantro together. Set aside.
5. Pour the CHEETOS® FLAMIN' HOT® Crunchy Cheese Flavored Snacks into a blender to pulverize into dust. Set aside.
6. Add the short rib or avocado to a lightly toasted 12" flour tortilla.
7. Layer with shredded cheese, and then add a big handful of CHEETOS® FLAMIN' HOT® Crunchy Cheese Flavored Snacks dust on top.
8. Smother with 2/3 cup of chili sour cream sauce and your favorite hot sauce.
9. Roll it up and enjoy! Serve with extra chili sour cream sauce on the side.