



Recipes

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Burritos al Pastor

Prep Time: 45 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 3 3/4 lbs. Pork shoulder steaks
- 2 cups Adobo sauce, prepared
- 1 1/2 cups Salsa Roja, see related recipe
- 3/4 lb. Pineapple, grilled, sliced
- 3/4 cup Onion, minced
- 3/4 cup Cilantro, minced
- 1 lb. Avocado, sliced plus 2oz.
- 3/4 lb. Poblano, roasted, sliced
- 1 oz. Lime juice

Directions:

1. Marinate the pork shoulder steaks in the adobo sauce overnight. The next day, grill the steaks to medium doneness and slice on a bias. Reserve hot for service.
2. To assemble one burrito, in a tortilla, place 4 oz. of sliced pork shoulder and top with 1 oz. of salsa, 1 oz. of grilled pineapple, 1 tbsp. of onion, 1 tbsp. of cilantro, 1 1/2 oz. of avocado, 1 oz. of roasted poblano, and 1/2 tsp. of lime juice. Roll burrito-style and slice on a bias to serve.