

CHEETOS® FLAMIN' HOT® Burrito



Ingredients

- 8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

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	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6

Made with



CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

How to make it

1. Purée 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® Crunchy FLAMIN' HOT® 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® Crunchy FLAMIN' HOT® 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.