

FRITOS® Carne Asada Burrito with a Crunch

Ingredients

- 1/4 cup freshly squeezed orange juice
- 1 jalapeño pepper, seeded and diced
- 1 onion, sliced
- 2 tbsp freshly squeezed lime juice
- 2 tbsp canola oil
- 1 tbsp finely chopped fresh cilantro
- 2 tsp chili powder
- 2 tsp sazón seasoning
- 1 clove garlic, minced
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 3/4 lb flank steak, thinly sliced across the grain
- 4 (10 inches) large flour tortillas
- 1/3 cup guacamole
- 1/3 cup sour cream
- 1/2 cup shredded Mexican cheese blend
- 1/4 cup pico de gallo
- 2 cups Fritos® Original Corn Chips

How to make it

1. In large bowl, combine orange juice, jalapeno, onion, lime juice, oil, cilantro, chili powder, sazón seasoning, minced garlic, garlic powder, salt and pepper. Add sliced beef and toss to combine. Marinate steak, covered, in refrigerator for at least 1 hour and up to 4 to 6 hours.
2. Heat large cast-iron skillet over high heat. Remove steak from marinate, letting excess drip back into the bowl (discard marinade). Cook, stirring occasionally, for 3 to 5 minutes or until steak is seared and cooked to preferred



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	4

Made with



Fritos® Original Corn Chips

doneness.

3. In large skillet set over medium heat, toast tortillas for 30 to 60 seconds or until warmed through and pliable.
4. Spoon guacamole down center of each tortilla, leaving 1/2-inch border. Drizzle with sour cream. Top with beef slices, Mexican cheese blend, pico de gallo and FRITOS® Original Corn Chips. Fold in sides, then fold bottom of tortilla over filling and roll up tightly.
5. Cook burritos in oiled large skillet set over medium heat, flipping once, for 4 to 6 minutes until tortillas are toasted. Cut in half to serve.