



# MEXICAN STREET FOOD

## Loaded Pulled Pork Burrito with Beetroot Wrap



### HOW TO ROLL THE Perfect Burrito



## BURRITO

1. **Fill it:** Place tortilla wrap over the piece of foil. Put the rice just below the centre, add the main filling over the top (but not too much).

2. **Add** some refried beans and other extras including salad, guacamole, salsa, sour cream and a sprinkling of cheese. Top with some coriander for an added flavour. You can always add some jalapeños.

3. **Wrap it:** Start with the bottom edge and roll it up a little, **tuck** in the two sides. The filling looks as though it may want to spill out but push over it and tuck the filling and wrap back together. **Roll** to the very edge. Cover with the paper wrap. Secure with Taste of Mexico sticker

## ENJOY YOUR BURRITO!

### Shopping List

with suggested portion sizes

#### CHOOSE YOUR WRAP

- (2840) 12" Plain Soft Tortilla Wraps
- (2845) 12" Wholewheat Tortilla Wrap
- (3677) 12" Beetroot Wraps
- (2841) 12" Spinach Wraps
- (2843) 12" Tomato Tortilla Wraps

#### CHOOSE ONE MAIN FILLING

- (2788) Taste Of Mexican Beef Brisket
- (8541) Marinated Mexican Chicken
- (2787) Taste Of Latino Pulled Pork
- (8679) Mexican Chilli Jackfruit
- (196) Chargrilled Vegetable

#### BEANS

- (3178A) Refried Black Beans
- (3184A) Refried Pinto Beans

#### EXTRAS

- (4415) Cooked Brown Rice
- (3124) Grated Coloured Cheese
- (1720) Chunky Salsa
- (3135) Sour Cream
- (3924) Jalapeños
- (6479) Guacamole
- Salad