



Chili-Lime Glazed Short Rib Wrap

A garlic herb wrap filled with succulent braised short ribs in a smoky chili-lime glaze, fluffy rice, fresh arugula, and pickled vegetables make this hearty, outstanding meal anything but a basic burrito.

Prep time: **Cook Time:** **Servings:**

Combo/Fusion,Entrees,Wraps,FSR/QSR,Catering,Casual Dining,Spice It Up,Grab & Go,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Garlic Herb Wrap	10252	warmed	1 Each
Chili-Lime Short Ribs			1/2 cup
pickled vegetables (carrot, radish, onion, cucumber)			1/4 cup
white rice		prepared, warmed	1/2 cup
green onions		sliced	2 Tbsp.
arugula			1/4 cup
cilantro		chopped	2 Tbsp.

Instructions

1. Prepare Chili-Lime Short Ribs sub recipe.
2. Lay out Garlic Herb Wrap flat and in the center top with Chili-Lime Short Ribs, pickled vegetables, white rice, green onions, arugula, and cilantro.
3. Wrap burrito-style and slice on a bias. Serve.



Chili-Lime Short Ribs

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
short ribs		bone-in	3 1/2 Lbs.
dark brown sugar		divided	6 Tbsp.
sesame oil			2 tsp.
chili-lime seasoning			2 tsp.
soy sauce			1/4 cup
red onion		grated	1
salt			1 Tbsp.
black pepper			1 tsp.
chipotle pepper		ground	2 Tbsp.
cayenne pepper			1/4 tsp.
lime zest and juice			2 Each
unsalted butter		cold	3 Tbsp.

Instructions

1. Pre-heat convection oven to 300°F.
2. Prepare marinade. In a mixing bowl combine 2 tbsp. brown sugar, sesame oil, Chili-Lime seasoning, soy sauce, red onion, salt, black pepper and whisk together.
3. Marinate short ribs for 6 hours to overnight under refrigeration.
4. Transfer ribs bone-side down in roasting pan, cover with marinade, add 1 ½ cup water. Cover with foil and roast for 3 hours.
5. Remove foil and roast for another 15 minutes.
6. Pull ribs from liquid and shred.
7. Remove bones and drain excess fat off of the liquid. Tip: refrigerate overnight and remove fat solids from surface of liquid.
8. Add cooking liquid to a pan over medium-high heat and add in remaining ¼ cup dark brown sugar, chipotle pepper, cayenne pepper, lime zest and juice.
9. Reduce liquid until starts to thicken. Remove from heat, add cold butter, and stir into sauce.
10. Add shredded short rib meat into sauce to coat. Store under refrigeration and use within 5 days.

