



## Burritos al Pastor

Prep time: 45 Cook Time: 10 Servings: 12

Latino, Entrees, Flour Tortillas, Casual Dining, FSR/QSR, Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Pork shoulder steaks			3 3/4 Lbs.
Adobo sauce, prepared			2 cup
Salsa Roja		See Related Recipe	1 1/2 cup
Pineapple, grilled, sliced			3/4 Lbs.
Onion, minced			3/4 cup
Cilantro, minced			3/4 cup
Avocado, sliced plus 2oz.			1 Lbs.
Poblano, roasted, sliced			3/4 Lbs.
Lime juice			1 Oz.



## Instructions

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 ½ oz. of avocado, 1 oz. of roasted poblano, and ½ tsp. of lime juice. Roll burrito-style and slice on a bias to serve.



# Salsa Roja

Prep time: 20 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mexican Oregano			1 1/2 Tbsp.
Cumin Seed			1/4 tsp.
Coriander Seed			1/4 tsp.
Sugar			1 1/2 Tbsp.
Roma Tomatoes		skinned	9 Each
Apple Cider Vinegar			1 1/2 Tbsp.
Guajillo Peppers		stemmed, seeded, hydrated in hot water	6 Oz.
Lemon Juice			1 Tbsp.
Garlic		minced	1 1/2 Tbsp.
Cilantro Leaves			1/4 cup
Chipotle		canned, rinsed	1 1/2 Oz.
Granulated Salt			As Needed

## Instructions

1. In a pan on medium high heat, toast the Mexican oregano, cumin seed, and coriander seed until fragrant. Transfer to spice grinder and finely grind.
2. Add all ingredients except salt to blender and pulse until uniform.
3. Season salsa with salt to taste and hold cold for service.

