



Chile Roasted BBQ Pork Wrapido

Prep time: 480 Cook Time: 1 Servings: 1

Regional North American,Entrees,Wraps,Casual Dining,Catering,Fine Dining,FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Jalapeño Cheese Wrap	10256		1 each
BBQ Sauce			2 tsp.
Chile Roasted Pulled Pork		chopped,	1.3 oz.
Grilled Onions			1 oz.
Pepper Jack Cheese		shredded	1.5 oz.
Roasted Corn		and pineapple salsa,	1/2 oz.

Instructions

1. Spread BBQ Sauce evenly over entire tortilla.
2. Place remaining ingredients in the center of tortilla, and bring left side 1-2 inches over ingredients and tightly roll to close, leaving one side open ended.
3. Tightly wrap with deli paper and heat in microwave until center is hot and cheese is melted. (times may vary)
4. Serve immediately.
5. Serve with a side of white queso or bbq sauce for dipping if desired.



Roasted Corn and Pineapple Salsa

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sweet Corn Steamed			4 ears
** Pineapple Grilled Or Roasted			8 oz.
Fresh Mint		chopped	1 oz.
Honey			1 oz.
Lime Juice		or white vinegar	2 oz.
Red Bell Peppers			6 oz.
Kosher Salt			1/4 tsp.
Jalapenos		minced, seeds removed	1.5 oz.

Instructions

1. Cut corn kernels off of cob and place into a medium size bowl.
2. Place half of corn on lightly seasoned sheet pan and roast until kernels begin to caramelize.
3. Remove from oven and cool slightly.
4. Dice grilled pineapple and add to corn with roasted corn, mint, peppers, salt and jalapenos.
5. Fold vegetables together.
6. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves.
7. Pour over salsa and allow at least 30 minutes for flavors to develop.
8. Place in a covered storage container and hold refrigerated until ready for use.
9. **Pineapple was used in this salsa to bring out some sweetness to the bbq and roast flavors.

