

Lipsmacking Pork Burrito

Ingredients



Pico De Galo

Cucumber	1/2
Tomato	1 beef tomato
Red chilli	1
Peppers	1/3 red, green, yellow
Red onion	1/2
Coriander	1 small packet
White wine vinegar	3 tbs
Olive oil	3 tbs
Sugar	To taste
Salt	To taste

Pork Burrito

Rice (cooked)	2 cups
Onion	1
Garlic	4 cloves
Chilli	1 green, 1 red
Cumin	1 tsp
Cinnamon	2 tsp
Salt	2 tsp
Apricot jam	2 tsp
Chipotle chilli paste	1 tsp
Dark cocoa powder	2 tsp
Almond flakes	2 tsp
Re-fried beans	1 tin
Jalapeños	To taste
Cheese	To taste
Salsa	To taste
Sour cream	To taste
Tortilla	To taste

Steps:

Pico De Galo

- 1.) Cut up the chilli - remember to scrape out the seeds, and chop as fine as possible.
- 2.) Dice the cucumber, red onion, all the peppers, tomato and the fresh coriander. Place all in a bowl.
- 3.) Add in your white wine vinegar, dash of sugar, splash of salt, and your olive oil. Mix all of your bowl together.

Place to the side to get started on your burrito filling!

Pork Burrito

- 1.) Dice your onion and chilli - remembering to scrape out those seeds.
- 2.) Crush the garlic, dice it so it's as fine as it can be, then grind it down into a paste, while adding a dash of salt.
- 3.) Put your onion, chilli and garlic into a pan, and stir for a couple of minutes.
- 4.) Whilst stiring, continuously add the chipotle paste, apricot jam, cocoa powder, cinnamon, cumin and almond flakes.
- 5.) Add your pulled pork into the pan and stir it into the flavourings.
- 6.) Add the re-fried beans and mix everything together.
- 7.) Add in the rice and mix everything together and cook until pork is ready.

Assembling the burrito

- 1.) Place filling in the centre of your tortilla.
- 2.) Add in salsa, sour cream, jalapeños, your pico de gallo and sprinkle over some grated cheese.
- 3.) Finally - the hard part. Fold one half of your tortilla to the centre, then fold the two connecting sides inwards, and finally roll your burrito over while holding in either side. And there you have it -



A lip smacking pork burrito!



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