



CAROLINA BBQ BEEF, GREEN CHILE AND CHEESE BURRITO



Shredded Beef, Green Chile and Cheese Burritos are tossed in a tangy Carolina BBQ sauce and topped with a creamy jalapeño coleslaw. Yield: 2 Servings

Ingredients:

4 Each	Shredded Beef, Green Chile and Cheese Burritos [#4172565], Prepared According to Package Directions	1 Tbsp.	Sugar, Granulated
		To Taste	Salt & Black Pepper
¼ Cup	Mayonnaise	1 Cup	Coleslaw Mix
1 Tbsp.	Vinegar, White	¼ Cup	Jalapeño Pepper, Julienned
		½ Cup	Carolina BBQ Sauce

Directions:

1. Add mayonnaise, vinegar, sugar, salt and pepper to a small mixing bowl and whisk to combine.
2. Toss the coleslaw mix and the jalapeños in the coleslaw dressing.
3. Place the **Shredded Beef, Green Chile and Cheese Burritos** in a mixing bowl with the Carolina BBQ sauce and toss to coat.
4. Place the coated **Shredded Beef, Green Chile and Cheese Burritos** on a serving plate and top with the jalapeño coleslaw.