

Smokey Pork Topped Tortillas

Yield: 8 servings, 1 topped tortilla each



Ingredients

OPEN PIT Original Restaurant Recipe Barbecue Sauce

Chipotle peppers in adobo sauce, pureed

Brown sugar, packed

Tomatoes, seeded, chopped and divided

Frozen shredded pork, thawed

KRAFT Ranch Dressing

Fresh cilantro, chopped

Corn tortillas (6 inch), warmed

Chihuahua cheese, shredded

Lettuce, shredded

Avocados, chopped

Weights

11 oz.

1-1/4 oz.

1 oz.

7-1/4 oz.

8-1/2 oz.

4 oz.

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4 oz.

3 oz.

8 oz.

Measures

1 cup

2 Tbsp.

2 Tbsp.

1 cup + 1 tsp.

2 cups

½ cup

1 Tbsp.

8 each

1 cup

2 cups

1 each

Directions

COMBINE barbecue sauce, chipotle peppers, brown sugar and 1 tsp. of the chopped tomatoes in large saucepan. Bring to boil on medium heat, stirring frequently; simmer on medium-low 2 min.

STIR in meat; cook until heated through, stirring frequently. Keep warm. Mix dressing and cilantro; refrigerate until ready to use.

FOR each serving: Top 1 tortilla with 1/3 cup meat mixture, 2 Tbsp. of the remaining tomatoes and 2 Tbsp. cheese. Place under salamander 30 sec. or until cheese is melted. Top with 1/4 cup lettuce, 2 Tbsp. avocados and 1 Tbsp. dressing mixture.

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