

# Thai Pork Burrito ↺

DISCOVERED BY WATSON, CREATED BY YOU

Chef Watson suggests . . . \*

## INGREDIENTS LIST

Yield: 6 servings

### MEAT

1½ lb pork steaks

### SAUCE

7 oz peanut sauce

### VEGETABLE

¾ lb potato

### CHEESE

½ lb muenster

### SPICY VEGETABLE

2½ oz, seeded,  
chopped anaheim  
chile

### HERB

½ cup, chopped mint

### WRAP

6 flour tortillas

### OIL/FAT

3 tbsp corn oil

### SEASONING/SPICE

2¼ tsp celery seed  
½ tbsp chili powder

## SUGGESTED STEPS

1. Heat corn oil in large nonstick skillet over medium-high heat.
2. Add anaheim chile; saute.
3. Add pork steaks, celery seed, and chili powder; sprinkle with salt and pepper.
4. Saute.
5. Mix in peanut sauce.
6. Stir in potato; saute.
7. Season to taste with salt and pepper.
8. Remove from heat; cover to keep warm.
9. Working with ¼ of the tortilla at a time, heat tortillas over open flame or electric burner about 15 seconds per side.
10. Spoon pork steaks mixture in strip down center of each tortilla; top with cheese and mint.
11. Fold in sides of tortilla over filling; roll up, enclosing filling.

**BASED ON** Chicken Burritos With Poblano Chiles And Corn  
from BonAppetit.com



\* Remember that Chef Watson eats data, not real food. The ingredients and steps are suggestions, so be sure to use your own judgement when preparing these dishes. And, give us [feedback](#) to make the Chef smarter.