

SMOKED BRISKET BULGOGI BEEF CHIMICHANGA

- 1 Chipotle burrito wrap
- 2 Tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce
- 4 oz Smoked beef brisket, sliced
- 1/4 cup Kimchi slaw
- 8 Cucumbers, thinly sliced
- 1 Tbsp Cilantro leaves, chopped

1. Heat large chipotle flour tortilla burrito wrap and lay flat. Spread 1 Tbsp of Sweet Baby Ray's Korean Barbecue & Wing Sauce evenly on tortilla.
2. Place smoked brisket, Kimchi slaw, cucumber slices, and fresh cilantro leaves, drizzled with 1 Tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce.
3. Then, roll up tightly and deep fry in 365°F oil until cooked crispy.
4. Serve with fresh crispy slaw and potato salad.

ADDITIONAL INFORMATION

Ingredients	1 Chipotle burrito wrap , 1 Tbsp Cilantro leaves, chopped , 1/4 cup Kimchi slaw , 2 Tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce , 4 oz Smoked beef brisket, sliced , 8 Cucumbers, thinly sliced
Course	Entrees , Lunch
Cuisine	American , BBQ , Mexican
Category	Sandwiches
Serving Size	1