

## 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

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