

Barbecued Pork Burritos with Chopped Salad (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: One-Dish Meals

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Prep Time: 10 minutes

Cooking Time: 16 minutes

INGREDIENTS:

2 1/2 TBS wine vinegar	1/4 tsp dried thyme
1 1/4 tsp salt	fresh ground black pepper
1/4 C olive oil	1 lb pork tenderloin
2 TBS cooking oil	1 C barbecue sauce
1/2 tsp ground cumin	4 9" flour tortillas
6 oz cheddar cheese, shredded (about 1 1/2 cups)	
1/2 head romaine lettuce, chopped (about 2 cups)	
3 tomatoes, diced	2 green bell peppers, diced
1 cucumber, peeled, halved lengthwise, seeded & diced	

DIRECTIONS:

In a medium bowl, whisk 1 1/2 TBS of vinegar, thyme, 3/4 tsp of salt & 1/8 tsp pepper. Add olive oil slowly, whisking. Set aside for the chopped salad.

Heat oven to 350 °F. Cut pork into 1/4-inch slices - then cut the slices into 1/4-inch strips. In a large frying pan, heat 1 TBS of cooking oil over high heat. Add half the pork, sprinkle with 1/4 tsp of salt & sauté till cooked through & just beginning to brown (3-4 minutes). Remove. Heat remaining 1 TBS cooking oil & cook rest of pork, seasoning with remaining 1/4 tsp salt.

Return all the pork to pan. Stir in barbecue sauce, cumin, remaining 1 TBS vinegar & 2/3 (about 1 cup) of the cheese. Spread some of the pork mixture in a line just below center of each tortilla. Roll up burritos & put them seam-side down in a small baking dish. Bake 10 minutes, sprinkle with remaining cheese - bake till cheese melts & filling is hot (about 2 more minutes).

Meanwhile, put lettuce, tomatoes, bell peppers & cucumber into bowl containing dressing - toss. Put salad on plates - top with burritos.

Wine Recommendation: With sweet, smoky-tasting barbecue, either an exuberant Californian zinfandel or a lush Australian shiraz.