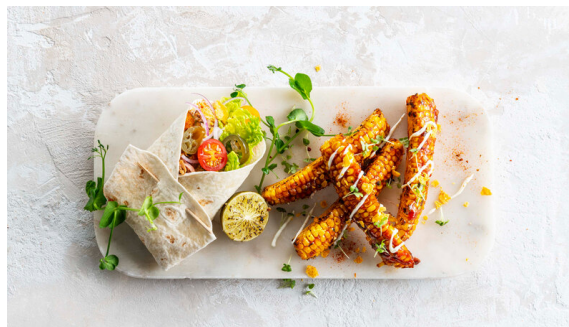


Corn ribs with burrito



Ingredients

30 Ardo Corn ribs

500g Ardo Avocado diced

250g Ardo herb mix alla Mexicana

2dl olive oil

500g pulled jackfruit

10 wraps

2dl sour cream

50g nachos

5 little gem

20 cherry tomatoes

100g Jalapenos

Tex mex seasoning

Preparation

1. Stirfry the jackfruit with half of the herb mix alla Mexicana, and season with some Tex mex seasoning.
2. Defrost the avocado cubes.
3. Season the corn ribs with oil, Texmex seasoning and the rest of the herb mix alla Mexicana.
4. Bake in the oven 180°C for 12-14min.
5. Heat the wraps and fill with the little gem, cherry tomatoes, avocado, pulled jackfruit and jalapenos.
6. Finish with some sour cream.
7. Serve the burrito with 3 corn ribs, decorate with some sour cream and nacho crumbs.

Allergens

Lactose

Gluten



We preserve nature's gifts