



SCAN FOR DEMO

## INGREDIENTS:

### unMEAT Carnitas

1 pack, 200 g unMEAT Giniling,  
thawed  
1 tbsp vegetable oil  
1 tsp dried cumin  
1 tsp dried coriander  
1 tsp dried chili powder  
1 tsp paprika

4-5 pcs garlic cloves, minced  
1 pc white onion, small diced  
1 tsp sugar  
To taste salt and pepper

1 tin, 155g Hunts Baked Beans,  
drained and mashed, reserve drained  
sauce (about 5-6 tbsp) for mixing  
with the carnitas

### Rice Pilaf

1 tbsp cooking oil  
1 pc white onion, small diced  
2-3 pcs garlic cloves, minced  
½ tsp turmeric  
¼ tsp paprika  
1 tsp tomato paste

1 pc bay leaf  
1 cup long grain white rice,  
unwashed  
2 cups water  
To taste salt and pepper  
To taste Marmite spread

### Salsa

4-5 pcs ripe tomatoes,  
deseeded & chopped  
1 pc red onion, chopped  
½ pc lime juice  
2-3 bunches cilantro, chopped

To taste salt and pepper  
Optional: Lime wedges



Scan to  
#MeetunMEAT





## PROCEDURES:

1. Make rice pilaf. Sauté onion, garlic in hot oil until aromatic. Add the tomato paste and spices and sauté until the paste turns a bit orangey. Add the unwashed rice and bay leaf and continue toasting for 2- 3 minutes. Add the water and cook the rice. When cooked, fluff the rice with fork and season with Marmite, salt and pepper.
2. Make the salsa by combining all ingredients together in a bowl. Season with salt and pepper. Toss and let it chill in the ref to let the flavors blend.
3. Cook the unMEAT Carnitas. Sauté onion and garlic in hot oil. When they cook a bit, add the spices and let it toast. Add the unMEAT gniling and toss and turn until flavors blend well. Add the reserved baked beans sauce and adjust seasoning with sugar, salt and pepper.
4. Assemble the burrito.
  - a. Toast a piece of flour tortilla on a clean, hot pan.
  - b. On a clean surface, laydown a piece of parchment paper, then place the toasted tortilla on this. The parchment paper will help you roll and secure your burrito in place.
  - c. Spread about ½ tbsp of mashed beans on the bottom.
  - d. Add about 2 - 3 tbsp of rice pilaf on the surface.
  - e. Add 3 tbsp of unMEAT Carnitas on top, add cilantro leaves last.
  - f. Tuck the sides over your filling then gently roll with the tortilla with parchment paper.
  - g. Serve warm with salsa and lemon/lime wedge on the side.



Scan to  
#MeetunMEAT