

Wisconsin Brick Cheese Mexican Wrap

Servings: 4

Ingredients:

1 tablespoon corn oil
1/2 pound (approximately 4 pieces) boneless, thin-sliced pork chops or tenderloins
Salt and pepper, to taste
1 teaspoon oregano leaves, crumbled
4 (8-inch) flour tortillas
1 cup canned refried beans
1-1/3 cups Wisconsin Brick cheese, shredded
1 ripe tomato, thinly sliced
1 ripe avocado, peeled and sliced
1/4 cup canned sliced jalapeño chiles, drained
Shredded romaine lettuce
Minced cilantro
1/4 cup salsa of choice
1/4 cup mayonnaise

Cooking Directions:

Heat oil in heavy skillet over medium-high heat. Quickly sauté pork chops or tenderloins, turning once, until cooked through, about 2 min. per side. Remove from heat.

Salt and pepper to taste. Sprinkle oregano over the pork while hot, pressing into meat. Cut into pencil-size strips. Set aside.

Heat the tortillas until soft and keep warm. Also heat the refried beans.

Spread the surface of each tortilla with 1/4 cup hot refried beans, 1/3 cup shredded Wisconsin Brick cheese and 1/4 of pork. Layer the tomato, avocado, jalapeños, lettuce and cilantro, dividing evenly among the tortillas.

In a small bowl, combine the salsa and mayonnaise. Dollop 2 Tbsp. of the mixture over each tortilla filling. Roll up tortillas tightly; cut each in half diagonally to serve.



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