

## Pulled Pork Burritos

8 serving

*These burritos can be made for meal-prep. Store in the refridgerator, microwave them at 60% power for 2 minutes, flip the burrito and microwave at full power for another 15 seconds.*

1	3/4 lb	pulled pork	Prepare the pulled pork, place in a mixing bowl.
2	3 tbsp 1 large	avocado oil green bell pepper, diced	In a saucepan, fry the bell peppers, onion, and garlic in oil until the onions are translucent. Place in the mixing bowl.
	1/2 jumbo 2 cloves	red onion, diced garlic	
3	12 ounce	frozen cauliflower rice	Preheat the oven to 425F. Defrost the cauliflower rice in a microwave as instructed on the bag. Spread the cauliflower rice on sheet pan lined with parchment paper. Bake the cauliflower rice for 12 minutes. Add the cauliflower rice to the mixing bowl.
4	3 tbsp 1 can 2 tsp 1 tsp	cilantro, chopped black beans, drained salt ground black pepper	Add the cilantro, black beans, salt, and pepper to the mixing bowl.
5	1/2 large	lime	Zest and juice the lime, add it to the mixing bowl.
6	8 2 cups	low carb tortillas shredded mexican cheese blend	Layer some cheese of a tortilla. Add 1/8th of the mixture on top of the cheese, then layer on some more cheese. Roll up the tortilla and wrap it in aluminum foil if saving for later. Repeat the process for the remaining 7 burritos.

## Nutrition Facts

Serving Size: 1

Servings per Recipe: 8

**Amount per Serving**

**Calories (kcal)** **382.92**

**Fat (g)** 22.59

Saturated Fat (g) 8.11

Trans Fat (g) 0.0

Polyunsaturated Fat (g) 0.75

Monounsaturated Fat (g) 3.75

**Cholesterol (mg)** 54.06

**Sodium (mg)** 1487.53

**Carbohydrates (g)** 30.77

Sugar (g) 1.7

Fiber (g) 20.75

**Protein (g)** 25.79

**Calcium** 355.73 mg **Iron** 1.52 mg

**Phosphorus** 0.0 mg **Potassium** 485.67 mg

**Riboflavin** 0.0 mg **Vitamin A** 0.0 IU

**Vitamin C** 17.09 mg **Vitamin D** 0.0 IU

**Vitamin E** 0.0 IU **Zinc** 0.0 mg