

# Carne con Chile Burritos

Yield: 10 min  
Total Time: 195 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-brisket-recipe>

## Ingredients:

- 6 pounds pork brisket cut into large pieces
- 2 garlic cloves
- 1/4 large white onion
- 3 bay leaves
- 5 Roma tomatoes
- sea salt or Kosher, to taste
- 15 chiles chiltepin
- 4 chiles de arbol stemmed, seeded and rinsed
- 3 chiles cascabel, stemmed, seeded and rinsed
- 3 pasilla chiles stemmed, seeded and rinsed
- 2 chipotle chiles or dried morita, stemmed, seeded and rinsed
- 4 ounces chiles California, chile de sarta, or Colorado
- chiles stemmed, seeded and rinsed
- 1/2 cup lard or vegetable shortening
- 1/4 cup all purpose flour
- 10 large flour tortillas

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 30 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 13 grams
7. SaturatedFat: 7 grams
8. Sodium: 760 milligrams
9. Sugar: 2 grams

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