

Beef & Bean Burrito (CarlsbadCravings.com)

Ingredients:

6 burrito size flour tortillas (we prefer raw tortillas) 1½ c. sharp cheddar cheese, more or less to taste

Burrito Filling:

1 lb. lean ground beef	¼ t. pepper
1 small onion, chopped	¼ t. dried oregano
4-6 garlic cloves, minced	16 oz. can refried beans
1½ t. chili powder	¼ c. sour cream
1 t. ground cumin	½ c. salsa (medium for more of a kick)
½ t. smoked paprika	hot sauce to taste
½ t. salt, plus more to taste	

CUSTOMIZABLE FILLING/TOPPING INGREDIENTS

sour cream	Guacamole
lettuce	Rice
Tomatoes	

Instructions:

1. Add onions and beef to a large skillet and cooked over medium heat until onions are softened and meat is cooked through. Add garlic and sauté for 30 seconds. Drain off any excess fat (if there is any).
2. Stir in all of the spices/seasonings, followed by refried beans until well incorporated, followed by sour cream and salsa. Heat through.
3. If using raw tortillas, cook according to package directions. If using cooked tortillas, stack them together on a plate, cover with a damp paper towel and microwave for 30 seconds or until warmed through.
4. Line the middle of each tortilla with desired amount of cheese. Top with Bean and Beef filling and any additional desired filling ingredients.
* Fold in the edges of each tortilla and roll up "burrito style." Serve with additional sour cream, guacamole, etc. (optional).
5. Optional to "crisp" burritos: Heat a large nonstick skillet over medium heat. Add burritos, 3 at a time, seam side down, and cook until golden, about 2-3 minutes per side.