

WET BURRITO

Last Modified: 09/22/2014

PREP: 15 Min
COOK: 30 Min
STOVETOP

F MEDIUM

MEXICAN

MAKES 6 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|----------------------------------|----------|--|--------------|
| 1 | Pound | Ground Chuck (80 / 20) | Crumbled |
| 1/2 | Cup | White Onion | Chopped |
| 1 | Clove | Garlic | Minced |
| 1/2 | Tsp | Ground Cumin | |
| 1/4 | Tsp | Kosher Salt | |
| 1/8 | Tsp | Ground Black Pepper | |
| OR IN PLACE OF THE ABOVE 4 ITEMS | | | |
| 1 | 1.62 Oz | Package McCormick Burrito Seasoning Mix | |
| 1 | 4 1/2 Oz | Can Green Chili Peppers (Old El Paso) | Drain & Dice |
| 1 | 16 Oz | Can Refried Beans (Old El Paso) | |
| 6 | 12 Inch | Flour Tortillas (Old El Paso) | Warmed |
| 1 | Cup | Iceburg Head Lettuce | Chopped |
| 1 | Cup | Ripe Tomatoes | Chopped |
| 3 | Cups | Mexican Blend Cheese (Queso Quesadilla, Asadero, Queso Callego, Manchego, & Anejo Enchilado) | |
| 1/2 | Cup | Green Onions (Greens & Whites) | Thin Sliced |

| BURRITO SAUCE | | | |
|---------------|-----------|---------------------------------------|--|
| 1 | 15 Oz | Can No Bean Chili (Wolf's Head) | |
| 1 | 10 1/2 Oz | Can Condensed Tomato Soup (Campbells) | |
| 1 | 19 Oz | Can Red Enchilada Sauce (Old El Paso) | |
| 3 | Tbsp | Unsalted Butter | |

| GARNISHES | | | |
|-----------|--------|---------------------------------|-------------|
| 1/2 | Cup | Head Lettuce | Shredded |
| 1/2 | Cup | Ripe Tomatoes (NO Seeds or Gel) | Diced |
| 3 | Stalks | Green Onions (Greens Only) | Thin Sliced |

| OPTIONAL GARNISHES | | | |
|--------------------|-----|---------------------------------|------------|
| 1/3 | Cup | Sliced Black Olives | Rinsed |
| 1/2 | Cup | Ripe Tomatoes (NO Seeds or Gel) | Diced |
| 1/4 | Cup | Jalapeno Peppers (Seeded) | Diced |
| 1/2 | Cup | Guacamole | |
| 1 | Cup | Salsa (Mild / Medium / Hot) | |
| 1/2 | Cup | White Onions | Fine Diced |

| PREPARATION | |
|-------------|---|
| FACTOID | America's Test Kitchen tested ready-made Flour Tortilla's. They found Old El Paso Brand to be the hands down winner for both, taste and texture (NOT doughy). |

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| FACTOID | This Ground Beef version is extremely quick and easy to make (45 Minutes start to finish). Basically making use of canned <u>everything</u> . If you have the inclination to spend a little time, Substitute the Shredded Beef in Recipe: Mexican - Shredded Beef Enchiladas in place of the Ground Beef used here. |
| FACTOID | RESTAURANT STANDARD BURRITO LAYERS: 1 - Hot Refried Beans. 2 - Hot Ground or Shredded Beef. 3 - Cold Shredded Cheese. 4 - Hot Burrito Sauce Mixture. 5 - Cold Chopped Onion. 6 - Cold Chopped Tomatoes. 7 - Cold Chopped Lettuce. 8 - More Hot Burrito Sauce Mixture. 9) Fold the ends in & loosely roll it up. Place the seams down on a large dinner plate. Drizzle the top heavily with hot Burrito Sauce Mixture. Sprinkle the top heavily with cold Shredded Cheese & Microwave on high until the Cheese just bubbles. Garnish the top with cold Shredded Lettuce, cold Tomatoes.& any optional garnishes |
| TOOLS | 1) Large Stainless Steel Skillet & Lid 2) Medium Saucepan & Lid 3) Small Microwave Proof Mixing Bowl |
| PREP | DISH 1) Chop the Onion and set it aside. 2) Mince the Garlic Cloves and set them aside. 3) Drain the Green Chilies, dice if not already done and set them aside. 4) Coarsely chop the Lettuce and set it aside. 5) Chop the Tomatoes and set them aside. |
| PREP | GARNISHES: 1) Shred the Lettuce and set it aside. 2) Remove the seeds and gel from the Tomatoes, Dice and set them aside. 3) Thinly slice the Green Onion greens and set them aside. |
| 1 | Crumble the Ground Beef into a large skillet over medium high heat. Cook and stir until it is evenly browned. Add in the Chopped Onions, and cook them until they are translucent. Drain off the liquid and season the mixture with Garlic, Cumin, Salt and Pepper. Stir in the drained Green Chilies and Refried Beans until well blended. Turn off the heat and cover it tightly to keep it warm. |
| 2 | In a medium saucepan over medium heat, combine the Chili without Beans, undiluted Tomato Soup and Enchilada Sauce. Mix well, and cook it until heated through. Turn off the heat, add in the Butter and swirl until melted and cover it tightly to keep it warm. |
| 3 | Place a warmed Flour Tortilla on a serving plate, and spread a generous 1/2 cup of the Ground Beef Mixture onto the center. Top with Chopped Lettuce and Tomato to your liking. Fold in the ends of the Tortilla and loosely roll it up over the top of the filling. Ladle a generous amount of the Sauce over the top, and sprinkle it generously with Cheese and Green Onions. Heat it in the microwave for 1 minute, or until the Cheese has melted and is bubbling. Repeat the process for the remaining Tortillas. |
| 4 | Sprinkle the top of each Hot Burrito with Shredded Lettuce, Diced Tomatoes and Green Onion Greens. |
| SERVE | Serve while hot with any other Optional Garnishes you like on the side. |

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