

RESTAURANT STYLE WET BURRITO FROM SCRATCH

Ingredients:

- Large Tortilla Wraps
- Refried Beans
- Cooked Rice
- Browned Ground Pork/Beef/Turkey
- Black Beans
- Taco Seasoning
- Cheese
- Enchilada Sauce (or salsa)



Directions:

1. Prebake your Rice in the oven (make extra for another delicious meal)
2. While browning your choice of ground meat make sure to add in 1/2 cup or more of Taco Seasoning
3. In a large cast iron skillet place 1/2 cup of Enchilada Sauce or Salsa in the bottom and spread it around
4. Lay out your large tortilla wraps on the counter and spread a layer around most of the wrap with Refried Beans
5. Next add a layer down the middle of the Rice and Black Beans
6. Place a nice amount of ground meat and sprinkle on the cheese
7. Preheat oven to 400 Degrees F
8. Wrap your tortilla by pinching one side, rolling the other two sides together and finish by pinching the remaining short side.
9. Flip over and place into the skillet - I was able to do 2 large wraps in my 14 Inch cast iron skillet
10. Spread about another cup of Enchilada Sauce covering all the wrap. Sprinkle on more cheese
11. Place in the oven for approx 20 minutes or until done. Enjoy!

