



Homemade Crunch Wrap Supreme



Ingredients, Wrap:

- 2 tablespoons olive oil, divided
- 1 pound ground beef
- 1 (1.25-ounce) package taco seasoning
- 4 (12-inch) flour tortillas
- 1/2 cup nacho cheese
- 4 tostada shells
- 1/2 cup sour cream
- 2 cups shredded lettuce
- 1 Roma tomato, diced
- 1 cup shredded Mexican blend cheese

Ingredients, Taco Seasoning:

- 1 tablespoon chili powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/8 - 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons corn starch
- 1/2 teaspoon sea salt
- 3/4 teaspoon black pepper
- 3/4 cup water (if necessary)

Ingredients, Nacho Sauce:

- 2tbsp butter
- 2 tbsp flour
- 1 cup whole milk
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp ground cumin
- 1/2 tsp paprika
- 1/4 tsp ground turmeric
- 2 cups freshly grated mild cheddar cheese
- Sea salt + cayenne pepper to taste



Method for the Nacho Sauce:

1. Melt the butter in a small pot over medium heat.
2. Whisk in the flour for 1 minute to create a roux.
3. Slowly whisk in the milk and simmer until slightly thickened. Once thick enough to coat the back of a spoon, whisk in the spices and turn off the heat.
4. Whisk in the shredded cheese, one handful at a time until melted into the sauce. Note: If the sauce becomes too thick, just whisk in a bit more milk.
5. Season to taste with salt and cayenne pepper.

Method for the Wraps:

1. Heat one TBLS olive oil in a large skillet over medium high heat. Add ground beef and cook until browned, crumbling the beef as it cooks; stir in taco seasoning. Drain excess fat and set aside.
2. Heat tortillas according to package instructions.
3. Heat nacho cheese according to package instructions.
4. Working one at a time, place ground beef mixture in the center of each tortilla. Top with nacho cheese and tostada shell. Spread sour cream in an even layer over the tostada shell; top with lettuce, tomato, and cheese. Repeat with remaining tortillas.
5. Fold the edges up and over, continuing around the tortilla, folding as tight as possible.
6. Heat remaining 1-tablespoon olive oil in a large skillet. Place wrap seam-side down and cook until the underside is golden brown, about 2 minutes. Flip and cook wrap on the other side, about 1-2 minutes longer. Serve immediately.