



Delicious Wet Burrito



Ingredients for the Burrito:

- 1 lb. ground beef
- 1 Onion, diced
- 1 Packet of taco seasoning
- 4-6 tortillas (flour or corn)
- Shredded cheese (cheddar or Monterey Jack work well)
- Optional filling: Frijoles
- Garnish: diced tomatoes, shredded lettuce, diced avocado, sour cream

Ingredients for the Burrito Sauce:

- 1 can (10 oz) of enchilada sauce (or homemade at www.wallmusic.net)
- 1 cup of shredded cheese (cheddar or Monterey Jack)

Method:

1. Cook the ground beef in a large skillet over medium-high heat until browned, breaking it up into small pieces. Add the diced onion and taco seasoning, and cook until the onion is translucent.
2. Spoon about 1 cup of the beef mixture onto the center of a tortilla, leaving a small border around the edges. Add any desired optional fillings, then top with shredded cheese. Fold the bottom edge up over the filling, then fold in the sides and roll the burrito up tightly. Repeat with the remaining ingredients.
3. Heat the enchilada sauce in a saucepan over medium heat. Bring it to a simmer and let it cook for a few minutes until heated through.
4. Place the rolled burritos seam-side down in a baking dish. Pour the hot enchilada sauce over the burritos, making sure they're fully coated. Sprinkle shredded cheese over the top.
5. Cover the dish with aluminum foil and bake in a preheated oven at 375°F for 20-25 minutes. Remove the foil and bake for an additional 5-10 minutes, or until the cheese is melted and bubbly.
6. Serve the wet burritos hot, garnished with diced tomatoes, shredded lettuce, or sour cream if desired.