

# CRUNCHWRAP SUPREME

Makes 2

## Ingredients

½ lb of ground beef  
½ T vegetable oil  
½ package of taco seasoning  
2 burrito sized flour tortillas  
2 taco sized flour or corn tortillas  
Shredded lettuce  
1 slice of tomato  
2 T nacho cheese sauce  
2 T sour cream

1. Heat a large pan over medium heat. Add in ground beef and let it brown on the pan. Season your taco seasoning and follow the instructions on the packet.
2. Use a wooden spatula to break up the meat into small pieces. It should be finished in about 5-7 minutes. Scrape into a bowl and set aside.
3. Pour oil into skillet, make sure oil is hot and then fry smaller tortillas in oil, until browned on each side. Make sure it is golden brown and crisp, as this is the crunchy part of the crunchwrap.
4. Spread the cheese sauce in a thick layer in the middle of the large tortilla. Place the taco meat on top.



5. Spread sour cream on top of tostada and place tostada (fried tortilla) on top of beef. The sour cream acts as a glue to keep everything in place.
6. Add shredded lettuce, and tomatoes on your tostada.
7. Gently begin to fold in the large tortilla to form your crunchwrap. If you need some extra help, [watch this video](#).
8. Add crunchwrap fold side down to an oiled, hot pan on medium heat. Cook for 1-2 minutes on each side then flip. Cook until browned and crispy. You can also bake them!
9. Cut in half and serve. :)