

Beef Burrito Supreme

Beef: **1.5 LB. BROWNED GROUND CHUCK**

(DRAIN BEEF) ADD:

1 CUP HERDEZ SALSA (MEDIUM HEAT)

1 TSP. CHILI POWDER 1/4 TSP. CUMIN

1 TSP. SALT 1/4 TSP PEPPER

Cheese Sauce: Combine: **2 CUPS SHREDDED MEXICAN BLEND CHEESE, 3/4 CUP HALF AND HALF, 1/4 CUP WATER.** Microwave on 1-minute intervals mixing with fork until creamy. Put in liquid measuring cup for easy pour.

Onion & Peppers: **SLICE WHOLE ONION IN THIN SLICES, SLICE WHOLE BELL PEPPER IN SLICES,** Sauté in 3 tbsp. olive oil on low heat for 10-12 minutes. Salt and Pepper.

Beans: **2-3 CANS OF RED KIDNEY BEANS**-Put in skillet - warm. Add **2 TSP. ONION POWDER ,1 TSP. GARLIC POWDER.** Mash with potato masher. Salt only if needed taste! Spray 13x9 pan with cooking oil. Layer your burritos as desired. Lay in a row along pan. Top with salsa, sauces of your choice, and cheese sauce. Sprinkle with shredded cheese. Bake until hot and bubbly. Remove and plate with chopped lettuce, tomato, sour cream, garnish with beef and onion and ENJOY 😊