

DINNERLY



Family Friendly! Giant Beef Crunch Wrap with Refried Beans & Cheddar

 1h  2 Servings

The only thing better than a crunch wrap is a GIANT crunch wrap! Taco-spiced ground beef layers with creamy refried beans and cheese between tortillas. The trick to achieving a perfectly crunchy wrap is to top with a skillet when baking so your masterpiece stays together! Top with shredded lettuce, tomatoes, cilantro, and sour cream to complete your crunchwrap journey. We've got you covered! (2-p serves 4; 4-p serves 8)

260

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 6 (10-inch) flour tortillas ^{1,3}
- 16 oz can refried beans ³
- 3 (2 oz) shredded cheddar-jack blend ²
- 1 romaine heart
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 lime
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

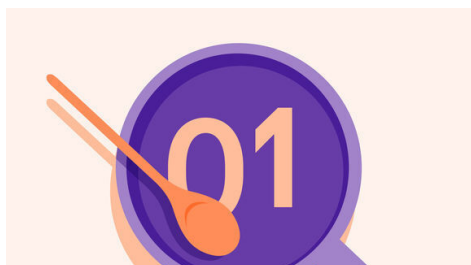
- medium ovenproof heavy skillet (preferably cast-iron)
- microwave
- aluminium foil
- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

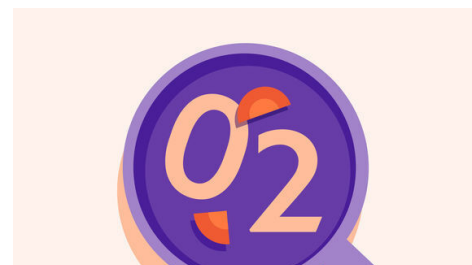
NUTRITION PER SERVING

Calories 710kcal, Fat 35g, Carbs 58g, Protein 38g



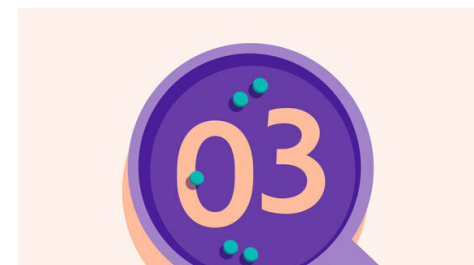
1. Cook beef

Preheat oven to 400°F with a rack in the center. Heat **1 tablespoon oil** in a medium (10-inch) cast-iron or oven proof skillet over medium-high. Add **beef** and cook, breaking up into small pieces until well browned, 5–7 minutes. Add **taco seasoning**; cook until fragrant, 30 seconds more. Season with **salt** and **pepper**. Transfer to a bowl, wipe skillet clean, then **lightly oil**.



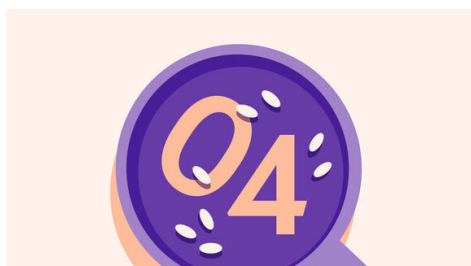
2. Warm tortillas

Wrap **5 tortillas** in a damp paper towel (save remaining for own use) and microwave until easily pliable, about 1 minute. If necessary, microwave **refried beans** in a microwave-safe bowl until beans reach a spreadable consistency.



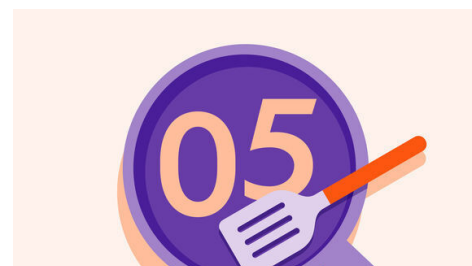
3. Assemble

Arrange **4 tortillas** in reserved skillet, overlapping the edges of the tortillas so that the bottom of the skillet is fully covered and there is 2–3 inches of overhang around the edge.



4. Layer

Sprinkle **1 cheese packet** over **tortillas** on bottom of skillet. Spread **refried beans** evenly over top of cheese. Sprinkle **1 more cheese packet** over beans, then top with **beef mixture**. Sprinkle **remaining cheese packet** over beef. Place **remaining tortilla** on top of beef and fold the edges of overhanging tortillas to meet in the center and create a large wrap.



5. Bake

Place 1 square of foil over **top of wrap**, then place a second ovenproof skillet on top of foil to prevent tortillas from separating. Transfer to oven and bake until edges are browned, about 18 minutes. Remove top skillet and foil and continue baking until top is well browned, about 10 minutes more. Remove from oven and let rest for 10 minutes.



6. Finish & serve

Meanwhile, thinly slice **lettuce**. Cut **tomato** into ½-inch pieces. Coarsely chop **cilantro** and cut **lime** into wedges.

Carefully transfer **crunch wrap** to a cutting board and top with **lettuce**, **tomatoes**, **cilantro**, and **sour cream**. Serve **lime wedges** on the side for squeezin'. Cut into wedges, if desired. Enjoy!