



The Enchirito that Grandma Asked for Twice



Ingredients:

- 1 lb. ground beef (or turkey for lighter version)
- 1 packet taco seasoning (about 1 oz)
- ¼ cup water (to help seasonings blend)
- 1 can (16 oz) refried beans (any style – traditional or vegetarian)
- 6 large flour tortillas (burrito-sized or wrap-style)
- 1 can (10 oz) red enchilada sauce (or green if preferred)
- 1½ cups shredded cheddar cheese
- ½ cup shredded Monterey Jack cheese (optional but recommended for creaminess)
- Optional toppings: chopped onions, black olives, sour cream, or avocado

Method:

1. Preheat oven to 375°F.
2. In a skillet over medium heat, brown the ground beef until fully cooked through. Drain any excess fat.
3. Stir in Taco seasoning and water. Simmer for 2–3 minutes to allow flavors to meld.
4. Add refried beans and stir until smooth and heated through.
5. Lay out the tortillas on a clean surface, and spoon an even amount of the beef-bean mixture down the center of each tortilla. Roll them up burrito-style, fold in the sides and roll tightly. Place the rolled enchiritos seam-side down in a greased 9×13-inch baking dish.
6. Bake uncovered for 20–25 minutes, or until the cheese is fully melted and slightly golden.
7. Let cool for 5 minutes before serving—this makes cutting cleaner (if desired).
8. Serve warm, straight from the pan, topped with extra enchilada sauce, a dollop of sour cream, fresh cilantro or avocado (if using non-traditional garnish)