

# Cheeseburger Wrap



Recipe by Amber

*Penney Farms Princess*

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## INGREDIENTS

2 lbs ground beef  
2 tbsp oil or butter (for pan)  
salt & pepper to taste  
1 tbsp unsalted butter  
8 large flour tortillas  
8 oz shredded cheddar cheese

1 red onion, thinly sliced  
iceberg lettuce, shredded  
sliced hamburger dill pickles  
ketchup  
mayonnaise  
mustard

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## INSTRUCTIONS

Set out all of your ingredients. Take the beef out of the refrigerator about 30 minutes before cooking so it can come up to temperature. This allows for more even cooking.

Thinly slice the red onion. Set aside. Shred or thinly slice the iceberg lettuce. Set aside. Using a cheese grater, grate the cheese. Set aside.

Heat a skillet to medium high heat. Add about 2 tablespoons of vegetable oil, olive oil or butter to the hot pan. Add the ground beef, breaking it apart as it cooks. Sear the meat until it's cooked through and browned. Season with salt & pepper to taste.

Prepare an assembly line with your ingredients, preferably next to the meat on the stove. Start with a large cutting board, or a clean surface to build your wraps. Then, line up the tortillas, cheese, lettuce, onion, pickles, ketchup, mustard & mayo.

Using a space in the center of the wrap, about 2" x 4" start layering your ingredients. Add a scoop of meat, a handful of shredded cheese, a handful of shredded lettuce, a few onions, and pickles. Top it all with a drizzle of ketchup, mustard & mayo.

Turn the tortilla so the ingredients are horizontal. First, fold in the sides. Then, fold over the side closest to you, across toward the other side of the tortilla, while carefully keeping the ingredients tight inside the wrap. Continue rolling the burrito away from you until it's completely sealed and seam side down.

Heat a tbsp of butter in a large skillet over medium heat. When the butter is melted, place the cheeseburger wraps in the pan, seam side down. Cook for about 2-3 minutes on each side, or until the wrap is golden brown on the top and the bottom. Serve immediately.