# IMG_7004.jpgFairbanks Crunchwrap – Taco Burrito Hybrid

## Total Time:

30 minutes

## Servings:

2-4 depending on appetite

## Ingredients:

• 2-4 large burrito-size flour tortillas

• 1 lb ground beef, chicken, or pork

• Small handful of crushed tortilla chips or tostada shells (per wrap)

• 1/2 small onion, finely chopped

• 1/2 cup fresh cilantro, chopped

• 1/2 cup shredded Mexican blend cheese (optional)

• Salsa, hot sauce, or creamy dressing (for drizzling)

• 1-2 limes, cut into wedges

## Quick Taco Seasoning Blend:

• 1 tsp cumin

• 1 tsp chili powder

• 1/2 tsp garlic powder

• 1/2 tsp onion powder

• 1/2 tsp smoked paprika (optional)

• Pinch of oregano (optional)

• Salt to taste

## Instructions:

1. 1. Warm the tortillas slightly so they are soft and pliable.
2. 2. In a skillet over medium heat, brown the ground meat. Halfway through cooking, sprinkle over the seasoning blend. Add a splash of water or broth, stir, and cook until liquid evaporates and meat is fully cooked.
3. 3. Lay out a tortilla. Spoon a layer of seasoned meat in the center.
4. 4. Add a layer of crushed tortilla chips or a whole tostada shell on top of the meat for internal crunch.
5. 5. Sprinkle chopped onion and cilantro over the crunch layer. Drizzle with salsa, hot sauce, or creamy dressing if desired.
6. 6. Add cheese if using.
7. 7. Fold the tortilla tightly around the filling. (Optional: light fry folded side down in a dry pan to crisp it slightly.)
8. 8. Serve hot with lime wedges on the side.

## Notes:

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