

Cheesy Beef Tortilla Wraps

Satisfy your cravings with these quick and delicious cheesy beef tortilla wraps. Perfectly seasoned ground beef wrapped in a warm tortilla and topped with melted cheese, this dish is a delightful fusion of flavors.


30 min

Total time

easy

Difficulty

600

kcal / serving

Ingredients

- 1 pack of tortillas
- 1 lb ground beef
- 1 cup shredded cheese (cheddar or your choice)
- 1/2 cup diced onions
- 1/2 cup diced bell peppers
- 1 tsp garlic powder
- 1 tsp cumin
- Salt and pepper to taste
- Olive oil for cooking
- Optional toppings: sour cream, salsa, lettuce

Steps

- 1 In a skillet, heat 1 tablespoon of olive oil over medium heat.
- 2 Add diced onions and bell peppers, sautéing until they are softened (about 3-4 minutes).
- 3 Add the ground beef to the skillet, breaking it up with a spatula. Cook until browned, about 5-7 minutes.
- 4 Stir in garlic powder, cumin, salt, and pepper. Cook for another 2 minutes to combine flavors.
- 5 Remove from heat and set aside.
- 6 Lay a tortilla flat and spoon a portion of the beef mixture onto the center.
- 7 Sprinkle with shredded cheese, then fold the sides of the tortilla over the filling and roll it up tightly.
- 8 In the same skillet, place the wraps seam-side down and cook for 2-3 minutes on each side until golden brown and the cheese is melted.
- 9 Serve warm with optional toppings such as sour cream, salsa, or lettuce.