



## ORIGINAL CHILI CHEESE BURRITOS (Original)

- 1 tbsp (15 ml) vegetable oil
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1 lb (450g) lean ground beef
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- 1 cup chunky salsa
- 2 tbsp (30 ml) Chili powder
- 1 cup (250 ml) canned kidney beans, drained
- 4 10-inch (25 cm) soft tortilla shells
- 1 1/4 cups (300 ml) Cheddar cheese, grated
- 4 tbsp (60 ml) sour cream
- 1/4 head lettuce, shredded
- 2 tomatoes, chopped

In a large skillet, heat oil over medium-high heat. Add onions and garlic. Saute for 2 minutes, until soft. Add ground beef to skillet and cook until browned. Drain off excess fat. Stir in salsa, chili powder and Cattle Boyz. Bring to a simmer. Reduce heat to medium. Cover and simmer for 1 hour. Add kidney beans and continue cooking 10-15 minutes. Place tortilla shells on a flat surface. Spoon ground beef mixture evenly onto one side of each tortilla shell. Place 1/4 (50ml) cheese, 1 tsp (15 ml) sour cream, lettuce and tomatoes on top of ground beef. Fold shell over filling. Fold in sides of shells and finish rolling the rest of the way around filling tucking in sides as you go. Garnish burritos with remaining cheese and place until broiler just until cheese melts. Serve with chili sauce. Makes 4 servings.