

Wet Burritos

original recipe origin unknown, made by my mom

1lb ground beef, browned
1 medium onion, diced
1 package taco seasoning
3/4 cup water
1 can re fried beans
1 large container sour cream
2 10oz cans of cream of mushroom soup
2 cups Mexican shredded cheese
8 to 10 flour tortillas

Directions:

Pre-heat oven to 350 degrees

In a skillet brown the ground beef and onion until no longer pink. Drain the beef and put back in the pan. Add the taco seasoning and the water. Mix well until taco seasoning is incorporated. Mix in can of re fried beans. Mix well and let the beans warm through. Once heated take off the heat. While beef is cooking in a bowl mix together the sour cream and the cream of mushroom soup.

In a 9X13 pan spread half the sour cream mixture on the bottom. Take a tortilla and fill with the beef mixture and a sprinkling of cheese. Roll and place seam side down in the sour cream mixture. Repeat with the remaining tortillas until the pan is filled. Take the remaining sour cream mixture and pour over the filled tortillas. Sprinkle the remaining cheese on top. Bake for 30 to 45 minutes or until bubbly and heated through.

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