

Chili Cheese Burrito

by Jamie @ Love Bakes Good Cakes

Prep Time: 5 minutes

Cook Time: 30 minutes

Yield: 6-8 servings

Ingredients

- 1 lb. lean ground beef
- ¼ cup finely chopped onion
- 1 can (6 oz.) tomato paste
- 2 tsp. distilled white vinegar
- ¼ cup chili powder
- 2 tsp. salt
- 1 tsp. garlic powder
- ½ tsp. cayenne pepper
- 2 tbsp. jarred jalapeño slices, minced
- 2¼ cups water
- 1 can (16 oz.) refried beans
- 1 tbsp. cornstarch
- ¼ cup cold water
- 2 cups (8 oz.) Cheddar cheese, shredded
- 8 large burrito-sized tortillas, warmed

Additional ingredients for serving:

- Finely chopped onion, cheddar cheese

Instructions

1. In a large skillet over medium-high heat, brown and crumble the ground beef with the onion until the beef is no longer pink.

2. To the skillet, add the tomato paste, vinegar, chili powder, salt, garlic powder, cayenne pepper, jalapeño, and 2¼ cups water. Bring to a boil over medium-high heat and cook until the liquid is reduced by half, about 8-10 minutes. Carefully stir in the refried beans and continue to cook, stirring frequently, for 4 minutes.

3. In a small bowl, add the cornstarch with ¼ cup of cold water and mix well. Immediately pour into the skillet with the beef mixture and stir until the mixture becomes thick.

4. Remove the skillet from the heat and immediately stir in the 2 cups of cheese.

5. To serve: Spoon $\frac{3}{4}$ -1 cup of the chili mixture onto the middle of each tortilla. Top with additional onion and cheese, if desired. Roll up tortilla burrito-style and serve immediately.