**Beef Burritos**

**Filling:**

2# ground beef

1 cup chopped onion

3 cloves garlic, minced

1 Tbsp. chili powder

1 Tbsp. oregano

1 Tbsp. paprika

1 pkg. Sazon

Salt and pepper to taste

1 cup mixed cheese

**Sauce:**

2 cups tomato sauce

1 tsp. peanut butter

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. oregano

1 tsp. chili powder

Salt and pepper to taste

6 pepper blend or crushed red pepper (optional)

**Ingredients:**

1 pkg. tortillas

1 cup mixed cheese

Sour cream (optional)

**INSTRUCTIONS**

1. Preheat oven to 400ºF.
2. While you are cooking the meat, put all sauce ingredients in a pot and bring up to a simmer over medium heat. Cook for 10 minutes.
3. Cook ground beef in a large sauté pan until cooked all the way through.
4. Add the onions and garlic to the pan and cook in the meat grease. Add seasonings and cook until the onions are soft.
5. Put into a bowl and add the1 cup of mixed cheese.
6. Lay out all of the tortillas
7. If your group would like, put a small spoon of sour cream on the tortillas and spread around.
8. Divide the filling evenly on all the tortillas.
9. Get a 9x13 pan and spray with pan spray.
10. Wrap them up and put them seam side down in greased pan.
11. Pour the sauce evenly over the burritos. Top with remaining 1 cup of cheese.
12. Bake for 10-15 minutes, or until cheese it melted.