



Beef CrunchWrap Supreme

1 lb. ground beef
¼ cup onion, diced
1 tsp. chili powder
½ tsp. ground paprika
½ tsp. ground cumin
kosher salt
Freshly ground black pepper
8 large flour tortillas

½ cup nacho cheese sauce
4 tostada shells
1 cup sour cream
2 cup Shredded lettuce
1 cup chopped tomatoes
1 cup shredded Cheddar
1 cup shredded monterey jack cheese
Hot sauce, for serving



1. In the base of the MicroPro Grill add ground beef, onion, chili powder, paprika and cumin . Place cover in the GRILL position. Microwave on high power 5 minutes or until the beef is no longer pink, drain and pour into a bowl. Wipe MicroPro Grill Clean.
2. Take 4 tortillas, place a tostada shell in the center. Using a paring knife, trace around the edges of the shell to cut four smaller flour tortilla rounds. Set aside.
3. Place on large tortilla on a plate add ¼ of meat mixture in the center, top with ¼ of the nacho cheese sauce, then place tostada shells on top, spread sour cream over tostada, then top with ¼ of each lettuce, tomato, and cheeses. Place the smaller flour tortilla cutouts in the center of each crunchwrap then tightly fold the edges of the large tortilla towards the center, creating pleats. After wrapping, quickly invert crunchwraps so the pleats are on the bottom and they stay together.
4. Place one crunchwrap in the base of the MicroPro Grill, place cover in GRILL position, and microwave on high for 3-4 minutes, flip and grill for 2 more minutes. Repeat with remaining crunchwraps.