

CRUNCHY TACO WRAP



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6-8 servings*

Reorder No.	Description	Amount
235203	Ground Beef	1 lb.
413429	Trade East® Taco Seasoning Mix	1 oz.
323616	GFS® Deluxe Nacho Cheese Sauce	1 cup
713370	Gran Sazon® 12 Inch Pressed Flour Tortillas	7
756211	Tostada Rounds	4
823931	Sour Cream	1 cup
695821	Iceberg Lettuce, shredded	4 cups
184810	Plum Tomato, diced	1
743879	GFS Canola & Extra Virgin Blend Olive Oil	1 Tbsp.

Preparation Instructions

Wash hands.

Put a rimmed baking sheet in the oven and preheat the oven to 450°F.

Cook the ground beef with the taco seasoning according to the package instructions. Set aside until ready to use.

Meanwhile, in a microwave-safe bowl, heat the cheese sauce in the microwave in 30-second intervals until warm and pourable.

Place 5 flour tortillas in a circle, overlapping slightly. Add a tortilla to the middle, on top of the others. Spread the ground beef evenly over the center tortilla. Pour the cheese onto the beef. Cover the cheese with a layer of 4 tostada rounds. Press them down, breaking them a little, to make a flat layer. Spread the sour cream in an even layer over the tostadas. Sprinkle the lettuce over the top of the sour cream, then sprinkle with the tomatoes. Add the final tortilla over the tomato. Fold the sides of the tortillas up and over to wrap around the layers. The top should be covered in overlapping folds. Press the wrap down so it's even. Brush or spray the top with canola oil.

Remove the rimmed baking sheet from the oven. Brush the baking sheet with canola oil, then carefully transfer the wrap to the baking sheet meat-side down. Bake immediately until the top is golden brown, 4 to 5 minutes.

Transfer the crunch wrap onto a serving platter or cutting board. Cut into wedges and serve.