

CopyCat Taco Bell Burrito Supreme

Ingredients

Mexican Seasoned Beef Filling:

1 1/2 tablespoons masa harina
4 1/2 teaspoons chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon paprika
1/4 teaspoon ground cumin
1/2 teaspoon garlic salt
1/4 teaspoon sugar
1 teaspoon dried minced onion
1/2 teaspoon beef bouillon powder
1 1/3 pounds ground beef chuck

Burrito:

16 ounces canned refried beans
8 white tortillas 10 inches or larger
1 cup shredded cheddar cheese
1/2 head iceberg lettuce shredded (about 3 cups)
2 Roma tomatoes diced
8 tablespoons sour cream optional
2 teaspoons Taco Bell Sauce

Directions

Mexican Seasoned Beef Filling:

Place all the ingredients except the meat in a small bowl.

Stir the spices well to make sure the spices are blended well.

Crumble the ground beef into a large skillet (preferably nonstick) over medium-high heat and brown the beef, stirring

well.

Transfer the browned beef to a colander to drain off the grease.

Return the beef to the skillet.

Add the spice mix and 3/4 to 1 cup water. Stir to combine.

Simmer the beef mixture on medium-low heat for 20 minutes, or until most of the moisture has cooked away. Remove the skillet from heat before the meat is completely dry.

Burrito Refried Beans and Tortillas:

Heat refried beans in a small pan over low heat. Stir occasionally. When the beans are warmed through and pliable they are ready.

Heat a skillet over medium heat.

Place each tortilla in the skillet for about 30 seconds on each side to warm them up.

Remove the tortilla from the skillet.

Cover the tortillas with a towel to keep them warm.

Burrito Assembly:

Spread two or three tablespoons of refried beans on a tortilla. Be sure to leave the sides of the tortilla clean so they will be easy to roll up.

Add $\frac{1}{2}$ cup of seasoned ground beef over the beans.

Top with lettuce, cheese, diced tomato, and Taco Bell Mild sauce.

Top with sour cream if desired.

Fold up the burrito by folding up the bottom of the burrito first, then fold the burrito over from the left to the right.

Serve with your favorite sauce.