

CopyCat Taco Bell Crunchwrap Supreme

Ingredients

Seasoned Beef:

1 1/2 tablespoons masa harina
4 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 chuck

Nacho Sauce:

1 tablespoon salted butter
1/2 cup whole milk
8 ounces American cheese
1 tablespoon Tabasco Jalapeño sauce or juice from a jar of jalapeño slices for nachos

Creamy Jalapeño Sauce:

1/2 cup sour cream
2 tablespoons mayonnaise
1 tablespoon finely chopped pickled jalapeños
1 tablespoon juice from pickled jalapeños or Tabasco Jalapeño sauce
1 1/2 teaspoons chili powder
1 teaspoon smoked paprika
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

1/2 teaspoon cumin

Crunchwrap:

6 large flour tortillas

6 corn tostada shells or broken taco shells

1/2 cup sour cream use filling in the crunchwrap

1 cup shredded lettuce

1/2 cup shredded cheddar cheese

nacho sauce:

creamy jalapeño sauce

1/2 cup diced tomatoes

Directions

To make the seasoned beef, combine all the ingredients except the meat and mix well. Crumble the ground beef into a large nonstick skillet and brown, stirring well. Drain the beef, rinse it with hot water, and return it to the skillet.

Add the spice mix and 3/4 to 1 cup of water and simmer on medium-low heat for 20 minutes, until most of the moisture has cooked away. Remove the skillet from the heat before the meat is completely dry.

To make the nacho sauce, combine all the ingredients in a small pot over low heat until the cheese melts, stirring occasionally.

To make the creamy jalapeño sauce, combine all the ingredients in a small bowl and mix well.

To assemble the Crunchwraps, place a flour tortilla in a skillet over medium-low heat for about 30 seconds to make the tortilla more pliable. Spread a portion of beef in a circle in the center of the tortilla, sprinkle with broken taco shells, and top with sour cream, lettuce, cheddar cheese, nacho sauce, creamy jalapeño sauce, and diced tomatoes.

Fold the edges of the tortilla up over the fillings. Continue

to fold until it is completely wrapped and in the shape of a hexagon. If you can't get a hexagon during the first few efforts, do not worry; as long as the fillings are completely enclosed it will still taste the same.

Brown the Crunchwrap in the skillet for about 60 seconds on each side and serve immediately.