

Tacoritos

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From Taste of Home

I will probably use all ground beef and less cheese than the recipe calls for. Recipe is easily halved!

- 1/4 cup butter (cubed)
- 1/4 cup all-purpose flour
- 4 cups water
- 3 tablespoons chili powder
- 1 teaspoon garlic salt
- 1 pound ground beef
- 1 pound bulk pork sausage
- 1/4 cup chopped onion
- 1 cup refried beans
- 8 flour tortillas (8 inches, warmed)
- 3 cups shredded Monterey Jack cheese
- Optional toppings: Shredded lettuce chopped tomatoes, sliced ripe olives and sour cream

1. In a large saucepan, melt butter. Stir in flour until smooth; gradually add water. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in chili powder and garlic salt. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.
2. In a large skillet over medium heat, cook the beef, sausage and onion until meat is no longer pink, breaking it into crumbles; drain.

3. Stir in refried beans; heat through.
4. Spread 1/4 cup sauce in a greased 13×9-in. baking dish.
5. Spread 1 tablespoon sauce over each tortilla; place 2/3 cup meat mixture down the center of each tortilla. Top each with 1/4 cup cheese.
6. Roll up and place seam side down in baking dish.
7. Pour remaining sauce over the top; sprinkle with remaining cheese.
8. Bake, uncovered, at 350° for 18-22 minutes or until bubbly and cheese is melted.
9. Serve with optional toppings as desired.

Main Course

Mexican