BURRITOS

2	LBS. GROUND BEEF	1 kg
1	ONION – CHOPPED	
1	PKG. TACO SEASONING – chili powder & Franks.	33 g
1/4	TSP. PEPPER	1 mL
1/4	TSP. OREGANO	1 mL
	PARSLEY, TO TASTE	
1	CUP SOUR CREAM	250 mL
2	LBS. MONTEREY JACK CHEESE - SHREDDED	1 kg
3/4	CUP TACO SAUCE	175 mL
20	FLOUR TORTILLA SHELLS	

cilantro.

BROWN GROUND BEEF AND ONIONS. ADD TACO SEASONING, PEPPER, OREGANO, PARSLEY AND SOUR CREAM. ADD 1/2 THE CHEESE AND 1/2 THE TACO SAUCE, MIXING WELL. PLACE 2 OR MORE TABLESPOONS OF MIXTURE ON TORTILLA SHELL AND ROLL UP. PLACE SEAM SIDE DOWN IN 9" x 13" CASSEROLE DISH. * TOP WITH REMAINING CHEESE AND TACO SAUCE. BAKE AT 350° FOR 15 MINUTES OR UNTIL CHEESE MELTS AND IS HEATED THROUGH.

* THIS FREEZES WELL. FOR INDIVIDUAL SERVINGS, WRAP EACH BURRITO IN PLASTIC WRAP AND FREEZE. DO NOT ADD THE REMAINING CHEESE AND TACO SAUCE UNTIL READY TO BAKE. MAKES 20.