Chopped Cheese Crunchy Wrap

Yield: 10 each entrée crunchy wraps

Ingredients:

- 10 each Don Pancho® 14” Foodservice White Flour Tortilla (79341.22250)
- 1 ¼ cups Ketchup
- 3 Tbsp Cholula or other hot sauce
- ½ tsp Kosher salt
- 5 lbs 90-10 Ground beef
- ½ cup All-purpose beef rub
- 20 each American cheese slices
- 5 cups Yellow onions, diced, seasoned and grilled (should have approx. 3 cups)
- 3 cups Cheddar cheese, shredded
- 5 cups Romaine lettuce, shredded, washed, and spun dry
- 30 each Roma tomato, sliced
- 10 each 6” Don Pancho Yellow Corn Tortillas (79341.01166), fried into tostadas

Directions:

1. Heat a flattop griddle to 350°F.
2. For the burger sauce, whisk the mayonnaise, ketchup, hot sauce, and salt. Set aside.
3. Grill the diced onions until lightly browned and softened. Set aside to cool.
4. Fry the 6” Don Pancho Yellow Corn Tortillas until crisped and set aside on a rack to drain and cool.
5. For each serving, season liberally 6 oz. of ground beef with beef rub and place onto heated griddle.
6. Grill until golden brown on the bottom and flip over.
7. When the beef is almost cooked through, chop with grill spatula and top with grilled onions and 2 slices of American cheese.
8. Heat the Don Pancho 14” Foodservice White Flour Tortilla on each side for 10 seconds and start layering:
   - ¼ cup Cheddar cheese, shredded
   - Chopped beef/cheese/onion mixture
   - ½ cup Shredded Romaine
   - 3 Roma tomato slices
   - 1 oz. Burger sauce, drizzled over sliced tomatoes
   - 1 tostada
   - ¼ cup Cheddar cheese, shredded
9. Fold the edges of the tortilla fluted around the tostada.

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10. Grill 1-2 minutes seam side down first, flip over for another 1-2 minutes.
11. Cut in half and serve warm with extra burger sauce.

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