

How to Make Cheesy Beef Wraps with Special Burger Sauce

? Seasoning & Condiments:



TIME
20 min

METHOD
Air fryer

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INGREDIENTS

? Meat:

1 lb ground beef

? Produce:

1 small onion, finely chopped

2 cloves garlic, minced

? Seasoning & Condiments:

1 tsp smoked paprika

1 tsp onion powder

Salt & black pepper, to taste

1/4 cup ketchup

1/4 cup mayonnaise

2 tbsp mustard

? Cheese & Tortillas:

2 cups shredded cheddar cheese

4 large flour tortillas

1/2 cup creamy cheese sauce (store-bought or homemade)

DIRECTIONS

1. **Cook the Ground Beef:** In a large skillet over medium heat, add ground beef. Break it up with a spoon and cook until browned, about 5-6 minutes.
2. **Sauté Onion and Garlic:** Add finely chopped onion and minced garlic to the beef. Cook for 2-3 minutes until soft and fragrant.
3. **Season and Sauce:** Stir in smoked paprika, onion powder, salt, and black pepper. Add ketchup, mayonnaise, and mustard. Mix thoroughly until well combined and creamy.
4. **Build the Wraps:** Warm your flour tortillas. Sprinkle 1/2 cup cheddar cheese across each tortilla. Spoon the beef mixture over the cheese and roll tightly like a burrito.
5. **Add Cheese Sauce & Serve:** Drizzle warm cheese sauce over the top of each wrap. Garnish with extra cheese or chopped green onions if desired. Serve immediately while warm and melty.

SWAPS & NOTES

& Swaps Beef : Use lean ground beef or swap in ground turkey or plant-based crumbles.

Cheese : Try Monterey Jack, pepper jack, or a shredded Mexican blend.

Tortillas : Large flour tortillas work best, but spinach or whole wheat wraps are great too.

Cheese Sauce : Use store-bought nacho cheese sauce or make a quick roux-based cheddar sauce from scratch.

TIPS FOR SUCCESS

Don't Overfill : Keep filling to the center third of the tortilla for easier rolling.

Warm Tortillas First : This prevents cracking when rolling.

For Crispier Wraps : Toast in a skillet after rolling to seal and add texture.

Extra Sauce on the Side : Keep extra creamy cheese sauce for dipping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-cheesy-beef-wraps-with-special-burger-sauce/>