

## The Ultimate Crunch Wrap Recipe with Seasoned Beef & Melted Cheese

Crispy Tortillas, Melty Cheese, and Big Bold Flavor in Every Bite



**OVEN**  
**350°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 packet taco seasoning
- ... cup water
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup shredded mozzarella cheese
- 2 large flour tortillas
- $\frac{1}{2}$  cup diced tomatoes
- 2 tbsp chopped fresh cilantro
- 1 tbsp butter or oil (for toasting)

### DIRECTIONS

- 1. Cook the Beef:** In a skillet over medium heat, cook the ground beef until browned, breaking it apart with a spoon. Drain any excess fat. Add the taco seasoning and ... cup water. Stir and simmer for 3-5 minutes until thickened.
- 2. Build the Crunch Wrap:** Lay each tortilla flat on a clean surface. Sprinkle a layer of cheddar and mozzarella on one half. Top with a generous scoop of the seasoned beef, diced tomatoes, and another pinch of cheese. Fold the tortilla in half, pressing gently to seal the edges.
- 3. Toast to Crispy Perfection:** Heat butter or oil in a skillet over medium heat. Place the wraps seam-side down in the pan and cook for 2-3 minutes per side, until golden brown and crispy.
- 4. Serve:** Slice in half and sprinkle with fresh cilantro. Serve with salsa, sour cream, or your favorite dip on the side.

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

Original recipe: <https://chefmaniac.com/the-ultimate-crunch-wrap-recipe-with-seasoned-beef-melted-cheese/>