

## Ultimate Wet Burritos: Hearty, Saucy, and Cheesy Delight

4.5 oz diced green chile peppers



**OVEN**  
**400°F**

**TIME**  
**1-2 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$  cup chopped onion
- 2 tsp minced garlic
- 1 tsp cumin
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- 4.5 oz diced green chile peppers
- 16 oz refried beans
- 8 oz tomato sauce
- 10 oz enchilada sauce
- 15 oz chili without beans (e.g., Hormel)
- 6 large flour tortillas (about 12 inches)
- 2 cups shredded lettuce
- 3 cups shredded Mexican blend cheese
- Chopped green onions (for garnish)
- Additional toppings: diced tomatoes, sour cream, guacamole, jalapeños

#### Swaps and Notes:

**Protein:** Substitute ground beef with ground turkey or shredded chicken for a lighter option.

**Beans:** Use black beans or pinto beans instead of refried beans for a different texture.

**Sauce:** Opt for green enchilada sauce for a milder flavor.

**Cheese:** Cheddar or Monterey Jack can replace the Mexican blend cheese.

Step-by-Step Instructions:

Preheat Oven: Set your oven to 400°F (200°C) and grease two 9x13-inch baking dishes.

Prepare Filling: In a skillet over medium-high heat, cook ground beef and chopped onion until beef is browned and onion is translucent.

Drain excess grease.

Add minced garlic, cumin, salt, and pepper; cook for 1-2 minutes.

Stir in diced green chiles and refried beans until well combined. Remove from heat.

Prepare Sauce: In a saucepan, combine tomato sauce, enchilada sauce, and chili without beans.

Heat over medium heat until warmed through, stirring occasionally. Remove from heat.

Assemble Burritos: Divide the beef and bean mixture into six equal portions.

Place a tortilla on a flat surface and spoon one portion of the filling onto the center.

Top with a handful of shredded lettuce and a sprinkle of cheese.

Fold in the sides of the tortilla, then roll it up from the bottom to enclose the filling.

Place the burrito seam-side down in the prepared baking dish.

Repeat with remaining tortillas and filling.

## DIRECTIONS

1. Preheat : Oven: Set your oven to 400°F (200°C) and grease two 9x13-inch baking dishes.
2. Prepare : Filling: In a skillet over medium-high heat, cook ground beef and chopped onion until beef is browned and onion is translucent.
3. Drain excess grease.
4. Add minced garlic, cumin, salt, and pepper; cook for 1-2 minutes.
5. Stir in diced green chiles and refried beans until well combined. Remove from heat.
6. Prepare : Sauce: In a saucepan, combine tomato sauce, enchilada sauce, and chili without beans.
7. Heat over medium heat until warmed through, stirring occasionally. Remove from heat.
8. Assemble : Burritos: Divide the beef and bean mixture into six equal portions.
9. Place a tortilla on a flat surface and spoon one portion of the filling onto the center.
10. Top with a handful of shredded lettuce and a sprinkle of cheese.
11. Fold in the sides of the tortilla, then roll it up from the bottom to enclose the filling.
12. Place the burrito seam-side down in the prepared baking dish.
13. Repeat with remaining tortillas and filling.
14. Add : Sauce and Cheese: Pour the sauce evenly over the burritos in the baking dishes.
15. Sprinkle the remaining shredded cheese over the top.
16. Bake: Bake in the preheated oven for 15-20 minutes, or until the cheese is melted and the burritos are heated

through.

17. Garnish and : Serve: Remove from oven and let cool slightly.
18. Garnish with chopped green onions and any additional desired toppings.
19. Serve hot and enjoy!
20. Tips for Success: Prevent Soggy Burritos: Ensure the filling isn't too wet to avoid soggy tortillas.
21. Customize : Fillings: Add cooked rice, sautéed vegetables, or jalapeños for extra flavor and texture.
22. Make : Ahead: Assemble burritos ahead of time and refrigerate. Add sauce and cheese just before baking.
23. Serving Suggestions & Pairings: Pair these wet burritos with:
24. This : Crockpot Nacho Dip
25. These : Sheet Pan Quesadillas

## SWAPS & NOTES

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## TIPS FOR SUCCESS

**Prevent Soggy Burritos:** Ensure the filling isn't too wet to avoid soggy tortillas.

**Customize Fillings:** Add cooked rice, sautéed vegetables, or jalapeños for extra flavor and texture.

**Make Ahead:** Assemble burritos ahead of time and refrigerate.

Add sauce and cheese just before baking.

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

Original recipe: <https://chefmaniac.com/ultimate-wet-burritos-hearty-saucy-and-cheesy-delight/>