

Grilled Cheeseburger Wraps: A Cheesy, Portable Dinner Solution

Salt and black pepper, to taste



TIME
2-3 min

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INGREDIENTS

- 1 lb ground beef
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and black pepper, to taste
- 4 large flour tortillas
- 1 cup shredded cheddar cheese
- 1 cup shredded lettuce
- 1 tomato, diced
- 1/4 cup diced red onion
- Ketchup, mustard, and mayonnaise, for serving

DIRECTIONS

- 1.** Cook the : Beef: In a large skillet, cook the ground beef over medium heat. Use a spatula to break it up into small crumbles as it browns. Once the meat is cooked through, drain any excess grease from the pan.
- 2.** Season the : Beef: Return the cooked beef to the skillet and season with garlic powder, onion powder, salt, and pepper. Stir well to ensure the seasonings are evenly distributed.
- 3.** Assemble the : Wraps: Lay out the four large flour tortillas on a flat surface. Divide the seasoned ground beef evenly among the tortillas, placing it in a line slightly off-center.
- 4.** Add the : Toppings: Top the ground beef with the shredded cheddar cheese, shredded lettuce, diced tomato, and diced red onion.
- 5.** Drizzle with : Sauces: Drizzle your desired amount of ketchup, mustard, and mayonnaise over the toppings.
- 6.** Roll and : Grill: Fold the sides of the tortillas inward over the filling, then roll them up tightly from the bottom.
- 7.** Cook the : Wraps: Heat a clean skillet or griddle over medium heat. Place the rolled-up wraps seam-side down on the hot surface. Cook for 2-3 minutes per side, or until the tortillas are golden brown and crispy and the cheese is completely melted.
- 8.** Serve: Slice the wraps in half and serve immediately.

SWAPS & NOTES

Tortillas: Any large flour tortilla will work, but I prefer

the "burrito size" ones because they are sturdier and can hold more fillings without tearing.

You can use whole wheat tortillas for a healthier option.

Cheese: While shredded cheddar is a classic choice, feel free to

use a different cheese like Monterey Jack, a Mexican blend, or even Gruyère for a more complex flavor.

Toppings: The beauty of this recipe is its versatility.

TIPS FOR SUCCESS

Don't Overfill: It's tempting to load these up with toppings, but too much filling will make it difficult to roll the wraps tightly.

Roll Tightly: A tight roll is key to a successful wrap.

This keeps the filling from spilling out and ensures every bite has a perfect mix of ingredients.

Use a Spatula: When grilling the wraps, use a spatula to gently press down on them.

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