

Easy Nacho Cheese Beef Wrap for a Cheesy, Crowd-Pleasing Dinner

Nacho Cheese Beef Wrap Recipe You'll Want to Make on Repeat



TIME
3 to 5 min

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INGREDIENTS

- 1 pound ground beef
- 1 packet taco seasoning
- 2/3 cup water
- 1 cup nacho cheese sauce
- 4 large flour tortillas
- 1 cup shredded lettuce
- 1 tomato, diced
- 1/2 cup shredded cheddar cheese
- 1/4 cup sour cream
- 1/4 cup sliced jalapeños, optional
- 1/2 cup crushed tortilla chips or nacho chips
- Cooking spray or a little oil for crisping, optional

DIRECTIONS

1. Heat a large skillet over medium heat and cook the ground beef until browned, breaking it up with a spoon as it cooks. Drain excess grease if needed.
2. Add the taco seasoning and water to the skillet. Stir well and let the mixture simmer for 3 to 5 minutes until thickened and flavorful.
3. Warm the nacho cheese sauce in a small saucepan or microwave-safe bowl until smooth and pourable.
4. Lay the tortillas out on a flat surface. Add a layer of seasoned beef to the center of each tortilla.
5. Spoon warm nacho cheese sauce over the beef.
6. Top with lettuce, diced tomato, shredded cheddar, sour cream, jalapeños if using, and crushed tortilla chips.
7. Fold in the sides of the tortilla, then roll it up tightly like a burrito.
8. For an extra crispy finish, lightly spray a skillet with cooking spray and toast the wraps seam-side down for 1 to 2 minutes per side until golden.
9. Slice in half and serve warm.

SWAPS & NOTES

Ground turkey or ground chicken can be used instead of beef if you want something a little lighter.

You can also use homemade taco seasoning if that's what you have on hand.

For the cheese sauce, jarred nacho cheese works perfectly for convenience, but homemade queso is great too if you want a richer flavor.

Flour tortillas are easiest for folding, especially large burrito-size tortillas.

TIPS FOR SUCCESS

It's tempting to pile everything on, but too much filling makes the wraps harder to roll and more likely to fall apart.

A moderate amount of each ingredient gives you the best balance and cleaner slices.

Warming the tortillas first is one of the easiest ways to improve the final result.

Soft tortillas fold better and hold the filling more securely.

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

Original recipe: <https://chefmaniac.com/easy-nacho-cheese-beef-wrap-for-a-cheesy-crowd-pleasing-dinner/>