

# CHEETOS® FLAMIN' HOT® Cheeseburger Crunch Wrap

## Ingredients

- 2 tbsp CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, crushed
- 1/4 cup mayo
- 1 tbsp ketchup
- 1 tbsp sweet pickle relish
- 1 tbsp Dijon mustard
- 1/4 tsp garlic powder
- 1/2 tsp Worcestershire sauce
- Salt and pepper to taste
- 1 each beef burger patty, 80/20
- 2 tsp canola oil
- 1 each large burrito sized tortilla
- 1 slice cheddar cheese
- 1-2 tbsp pickled jalapeños
- 1 slice tomato
- 1 slice onion, sliced into rings
- 1/4 cup lettuce, shredded

## How to make it

1. Make the burger sauce by combining the mayo, ketchup, pickle relish, mustard, garlic powder and Worcestershire sauce in a small bowl. Mix to combine. Season with salt and pepper to taste, then set aside.
2. Pre-heat a small nonstick pan over medium high heat. Flatten the burger patty so that it is approximately 1/4 inch thick. Season the patty with salt and pepper then place into the pan, cooking to desired doneness. Turn the heat off, then add the sliced cheese and allow to melt.
3. Meanwhile, lay the tortilla onto a cutting board or plate, then add the crushed CHEETOS®



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	1

## Made with



**CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks**

FLAMIN' HOT® to the center.

4. Carefully remove the cooked patty from the pan on top of the crushed CHEETOS®. Spoon approx. 1 ½ tbsp of the reserved burger sauce over the patty, then layer with the pickled jalapenos, tomato, onion, and lettuce.
5. Starting at one point, bring the edges of the tortilla towards the center, rotating after each fold to create flat pleats.
6. Carefully wipe the same nonstick skillet clean then place back onto the stove over medium heat.
7. Add a tsp of oil before placing the folded crunch wrap seam-side down. Cook until golden brown and crispy. Flip and continue cooking the opposite side is also lightly browned.
8. Carefully remove from the heat, slice in half, and serve alongside a ramekin of extra burger sauce for dipping.