

## CrunchWrap Supreme Burgers

**Products:** Steakhouse Elite Kobe Beef Burgers

**Recipe:** Kristen Hess, [The Artful Gourmet](#)

These **CrunchWrap Supreme Burgers** give a new meaning to Taco Tuesday! Made with taco-seasoned **Steakhouse Elite Kobe Beef Burgers**, shredded cheese, onions, shredded lettuce, tomatoes, jalapeños, taco sauce, sour cream and fresh cilantro, all wrapped inside grilled tortillas along with crispy Dorito taco shells for extra crunch and flavor. We paired ours with fresh lime margaritas and a side of salsa, sour cream, guacamole, and tortilla chips for the perfect outdoor Summer fiesta!

### Ingredients:

2 tablespoons vegetable or canola oil  
4 **Steakhouse Elite Kobe Beef Burgers**  
½ large onion, minced  
Kosher salt, to taste  
Freshly ground black pepper, to taste  
2 tablespoons taco seasoning  
4 large flour tortillas  
1 cup shredded Mexican Blend or Cheddar cheese  
Doritos or taco shells, broken into med-large pieces  
½ cup sour cream  
1 cup iceberg lettuce, shredded  
1 cup grape or cherry tomatoes, halved (roasted or fresh)  
1 jalapeno or ½ poblano pepper, roasted and chopped (optional)  
½ cup taco sauce  
4 tablespoons fresh cilantro  
Chips, salsa and guacamole, for serving  
Freshmade lime Margaritas, for serving

### Instructions:

Preheat a grill or large grill pan to medium-high. Meanwhile, season the ground beef burgers with salt, pepper and taco seasoning and mix in minced onions. Reform into four patties, making an indentation in the center of each.

Brush or spray the burgers with oil and cook for about 5 minutes, turn over and cook for another 5 minutes until burger is cooked through medium and slightly pink in center (adjust time for desired temperature).

Lay a large tortilla on a flat surface and layer each CrunchWrap as follows: burger, shredded cheese, Doritos or broken taco shells, sour cream, lettuce, tomatoes, jalapeno or poblano peppers, taco sauce, and cilantro.

Fold the edges of the tortilla in on all sides to make the CrunchWrap and place seam-side down in a skillet sprayed with cooking oil over medium-high heat. Cook for 3 minutes on one side and then flip the CrunchWrap and cook for another 3 minutes until the tortilla is crunchy and golden brown on both sides.

Cut the CrunchWraps in half (or quarters) and serve with additional hot sauce or taco sauce and sour cream, with a side of salsa and chips (and/or guacamole) and freshmade lime margaritas.

*Serves 4.*