



Wet Burrito Casserole

This is a big hit at potlucks and great for lunch leftovers!

Ingredients:

1½ c. sour cream	1 package taco seasoning
1 can cream of mushroom soup	1 16-oz. can refried beans
1 lb. hamburger	1 package (10) soft flour tortillas
1 medium onion	4 cups shredded cheese
1 medium green pepper, diced (or one small can diced Ortega chiles)	

Directions:

Fry meat, onion and peppers together. Add taco seasoning and beans.
In a separate bowl, mix sour cream and mushroom soup together.
Put half soup mixture on bottom of 9 x 13-inch casserole dish.
Drain meat mixture and divide onto tortillas. Sprinkle with a bit of cheese.
Roll up and place into casserole dish. Top with rest of soup mix.
Sprinkle cheese over top and bake at 350° for 30 minutes.
Serve with fresh tomatoes, avocado slices, shredded cheese, and salsa.

Serves 6-8

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