

Choco Fever Dream

Grilled Cheese Burrito – Easy, Cheesy Delight

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large flour tortillas
- [ ] 2 cups shredded sharp cheddar cheese
- [ ] 3 tbsp softened butter
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

Optional Fillings

- [ ] 1/2 cup fresh spinach, chopped
- [ ] 4 slices turkey ham, diced
- [ ] 1 small jalapeño, thinly sliced

Instructions

1. Pat the tortillas dry, then spread a thin layer of butter on one side of each tortilla.
2. Scatter a generous handful of shredded cheddar on the buttered half, adding optional fillings if desired.
3. Fold the tortilla over the cheese, press gently, and place seam-side down in a pre-heated skillet.
4. Cook for 3-4 minutes until golden, then flip and cook the other side until the cheese is fully melted and the tortilla is crispy.
5. Remove, slice diagonally, and serve with a squeeze of lime or a dash of your favorite salsa.

Nutrition per serving

420 kcal	16 g	34 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra crispness, lightly spray the pan with cooking spray before adding the burrito.
- For a smoky twist, add a pinch of smoked paprika to the butter.
- You can turn this into a hearty meal by adding a spoonful of beef casserole mixture.