



Long Livo

Grilled Cheese Burrito – Easy, Cheesy Delight

10 min

Prep time

4

Servings

8 min

Cook time

Easy

Difficulty

18 min

Total time

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

Calories

16 g

Protein

34 g

Carbs

22 g

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.