

Corn Tortilla Wraps

Meat choices can be varied. Here are a few that we have done:

Beef: Brown ground beef and season with favorite taco seasoning.

Chicken: Boil chicken until fully cooked and season with salt and pepper, then cut into bite sized pieces.

Deep fry a corn tortilla in hot oil for about 1 min. then take out and drain on paper towel and fold in half.

Fill with meat and choice of favorite toppings such as: cheese, lettuce, tomato, sour cream, salsa, etc.

This also works great for breakfast food items like scrambled eggs, ham, cheese, etc.

That is really the glory of this, because you can do any number of things.