

Burrito Ranchero Recipe

Ingredients:	<p>1 3lb chuck roast 2 Tbsp chili powder 1 tsp crushed garlic 1 tsp oregano 1/4 tsp cumin 1 green chile, seeded and chopped 2 onions, chopped 1 large can diced tomatoes, undrained (28 oz) 1 large can chili beans, drained (30 oz) 2 1/2 Tbsp quick-mix flour 3 Tbsp water 8-10 soft flour tortillas 1 cup cheddar cheese, shredded 1/2 cup sour cream</p>
Notes:	main course
Instructions:	<p>Pre-heat dutch oven to high heat (375 degrees). Brown beef on both sides. Add chili powder, garlic, oregano, cumin, chile, onion, and tomatoes with juices. Stir and heat to boiling. Reduce heat to 250 degrees and cook 2.5 hours until meat nearly falls apart. Remove meat from D.O., leaving liquids behind.</p> <p>Mix flour and water in a small bowl and then stir into D.O. Add chili beans. Heat to boiling while stirring. Reduce heat to 250 degrees and simmer 5-10 minutes.</p> <p>While beans are simmering, shred the meat.</p> <p>When beans are done, put a spoon of beans and a spoon of meat in each tortilla. Roll the tortilla, top with chees, sour cream, taco sauce, or guacamole as desired.</p>
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