

Ultimate Homemade Crunchwrap Supreme

Prep: 20m Cook: 15m Total: 35m 4 servings



COOKING SEQUENCE & CHECKPOINTS

- 1

Brown Seasoned Beef

8 min

Brown ground beef over medium-high heat with 1.5 tsp ground cumin, 1.5 tsp chili powder, 1 tsp garlic powder, 1 tsp onion powder, 1 tsp smoked paprika, 0.5 tsp dried oregano, and 1 tsp kosher salt for 8 minutes until cooked through to the mandatory 160°F (71°C) USDA minimum. Drain excess rendered fat.
✓ Checkpoint: Richly spiced, savory ground beef cooked to ≥160°F (71°C).
- 2

Layer the Architecture

5 min

Lay large tortilla flat. Spoon warm beef into the center, ladle warm nacho cheese, place crunchy tostada on top, spread sour cream, and scatter lettuce and tomatoes.
✓ Checkpoint: Clean, stratified ingredient tower.
- 3

The Hexagonal Fold

3 min

Center the small tortilla on top of the lettuce. Fold the outer edges of the large tortilla tightly toward the center in 6 overlapping pleats.
✓ Checkpoint: Tightly folded hexagonal bundle.
- 4

Griddle to Golden Seam

5 min

Heat skillet with 1 tbsp neutral vegetable oil over medium heat. Place wrap seam-side down and cook 3 minutes until sealed and crispy, then flip and toast 2 more minutes.
✓ Checkpoint: Glistening golden-brown exterior on both sides.

MISE EN PLACE / INGREDIENTS [16]

- ☐ 1 lb 80/20 Ground chuck beef

☐ 4 units Extra-large burrito-size flour tortillas (12-inch) (Mission Extra Large Burrito)

☐ 4 units Crispy flat corn tostadas (Guerrero Tostadas Caseras)

☐ 1 cup Warm cheddar nacho cheese sauce

☐ 0.5 cup Thick sour cream (Daisy Pure & Natural)

☐ 2 cups Crisp shredded iceberg lettuce

☐ 1 cup Firm Roma tomatoes, diced

☐ 4 units Small 6-inch flour tortillas (to patch the top opening)

☐ 1.5 tsp Ground cumin

☐ 1.5 tsp Chili powder

☐ 1 tsp Garlic powder

☐ 1 tsp Onion powder

☐ 1 tsp Smoked paprika

☐ 0.5 tsp Dried oregano

☐ 1 tsp Kosher salt

☐ 1 tbsp Neutral vegetable oil

US SUPERMARKET BRAND GUIDE

Burrito Flour Tortillas: Mission Super Soft Burrito Size
High stretchability that won't crack or tear during tight hexagonal folds. • 📍 Tortilla aisle.

Crispy Tostadas: Guerrero Caseras Corn Tostadas
Maintains its crunch beneath warm meat and cool sour cream without getting soggy. • 📍 Hispanic foods section.

FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR GROUND BEEF AND PORK

USDA Food Safety Minimum (≥160°F / 71°C): Ground beef and ground pork must be cooked to an internal temperature of at least 160°F (71°C) verified with an instant-read thermometer—never judge safety by color or juiciness alone—because grinding distributes surface bacteria throughout the meat.

MASTER DONENESS CHECKPOINT:

Golden-brown toasted hexagon with a sealed seam and audible crunch on the first bite.

WHY IT WORKS:

The Tortilla Patch Trick: Placing a small flour tortilla round over the cold toppings before folding seals the gap completely so no cheese or juices escape onto the griddle.

TROUBLESHOOTING:

The wrap sprang open during flipping:
Always place the folded pleat-side face down on the hot oiled skillet to weld the seams shut before flipping.