

Taste of Home



# Tacoritos

★★★★☆

*This mild and meaty Southwestern dish combines the delicious flavor of tacos with the heartiness of baked burritos. Your family's going to love 'em! —Monica Flatford, Knoxville, Tennessee*

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**TOTAL TIME:** Prep: 40 min. Bake: 20 min.

**YIELD:** 8 servings.

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## Ingredients

1/4 cup butter, cubed

1/4 cup all-purpose flour

4 cups water

3 tablespoons chili powder

1 teaspoon garlic salt

1 pound ground beef

1 pound bulk pork sausage

1/4 cup chopped onion

1 cup refried beans

8 flour tortillas (8 inches), warmed

3 cups shredded Monterey Jack cheese

Optional toppings: Shredded lettuce, chopped tomatoes, sliced ripe olives and sour cream

## Directions

1. In a large saucepan, melt butter. Stir in flour until smooth; gradually add water. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in chili powder and garlic salt. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

2. In a large skillet over medium heat, cook the beef, sausage and onion until meat is no longer pink; drain. Stir in refried beans; heat through.



**3.** Spread 1/4 cup sauce in a greased 13x9-in. baking dish. Spread 1 tablespoon sauce over each tortilla; place 2/3 cup meat mixture down the center of each. Top each with 1/4 cup cheese. Roll up and place seam side down in baking dish. Pour remaining sauce over the top; sprinkle with remaining cheese.

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**4.** Bake, uncovered, at 350° for 18-22 minutes or until bubbly and cheese is melted. Serve with optional toppings as desired.

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