

California Burger

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/3 lbs. Extra Lean Ground Beef

1 Mission® 10" Heat Pressed Flour Tortilla (10420)

1 Tbsp. Dijon Mustard

3 Tbsp. Blue Cheese, crumbled

2 strips Bacon, cooked crisp

4 slices Avocados

1/4 cup Roasted Red Peppers

2 slices Tomatoes

Directions:

- 1. Form the ground beef into a 7"x 2½" patty. Grill until cooked to preference.
- 2. Lay the Mission® Heat Pressed Flour Tortilla on a flat work surface. Spread the Dijon across the middle of the wrap. Place the cooked burger on the wrap and finish with the remaining ingredients in the order listed. Roll up the wrap as you would a burrito with one end open.
- Place the wrapped burger on a heated griddle or skillet, seam side down, and toast until golden brown.Flip over the tortilla and toast the other side until golden.