Beef Smashed Wrap - Wraps with Ground Beef and Pesto Calabrese

Golden-brown fried wraps with a spicy ground meat filling, cheese, and ORO di Parma Pesto Calabrese

Easy 3 Servings 35 min.



These wraps with ground meat are a real treat straight from the pan. Spicy ground meat, melted cheese, creamy sour cream, and ORO di Parma Pesto Calabrese are rolled up in tortilla wraps and fried until golden brown all over.

Ingredients

For the ground meat filling:

1 onion (about 80 g), finely diced

400 g ground meat

1 tsp oregano

1 tsp thyme

1 tsp sweet paprika

Salt

Pepper

200 g ORO di Parma strained tomatoes

100 g ORO di Parma Pesto Calabrese

2 tbsp oil for sautéing

For the sour cream sauce:

200 g sour cream

Salt

pepper

Also:

250 g cheese, freshly grated

6 large tortilla wraps

a little parsley, chopped, for serving

Step 1: Brown the ground meat

Heat the oil in a large skillet. Sauté the diced onion until translucent. Add the ground meat and cook over medium to high heat until crumbly.

Step 2: Season and Prepare the Sauce

Add oregano, thyme, paprika, salt, and pepper to the ground meat. Stir in the strained tomatoes and about 2 large spoonfuls of ORO di Parma Pesto Calabrese.

Step 3: Let the filling simmer

Cover the pan and let the sauce simmer over low heat for about 10 minutes. Then taste it again to adjust the seasoning.

Step 4: Mix the sour cream

Stir the sour cream with a little salt and pepper until smooth.

Step 5: Filling the wraps

Sprinkle each wrap with grated cheese. Spread 3 to 4 tablespoons of the ground meat filling and 1 tablespoon of sour cream on top of each one. Fold in the sides and roll the wraps up tightly.

Step 6: Fry the wraps until golden brown

Spread a thin layer of Calabrian pesto on the outside of the wraps. Heat a little oil in a skillet and cook the wraps over medium heat with the lid on until they are golden brown all over.

Step 7: Serving

Sprinkle the finished wraps with chopped parsley and serve them warm right away.

Used products:





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