

Crispy Beef Burritos with Poblano Queso

1 Tbsp. canola oil
1 large onion, diced
1 lb. ground sirloin (90/10)
3 cloves garlic, minced
1 Tbsp. tomato paste
1 can black beans, drained and rinsed
1 cup frozen corn kernals, thawned
1 poblano pepper, diced
1/4 cup beef broth
1/2 tsp. cumin
1/2 tsp. oregano
1.25 tsp. chili powder
1/8 tsp. cayenne
1 tsp. brown sugar
1 cup shredded Pepper Jack cheese
4 10-inch tortillas
Spray cooking oil
cilantro, for garnish

Poblano Queso Sauce

1 poblano pepper
1 jalapeno pepper, diced
2 Tbsp. butter
3/4 cup whole milk
2 Tbsp. sour cream
2/3 cup white American cheese, shredded

Preheat the oven to 400°F and spray a rimmed baking sheet with cooking oil.

To make the burritos: Heat the oil in a large skillet over medium heat. Once hot, add the onions and cook for 3-5 minutes until they begin to soften. Place the ground beef in the pan and cook, stirring occasionally, until well browned. Drain most of the rendered fat. Stir in the garlic and tomato paste and cook for 30-60 seconds before adding in the beans. Add the broth, cumin, oregano, chili powder, cayenne, brown sugar and salt to taste (about 1 tsp.). Reduce heat and simmer until most of the liquid has been absorbed.

Place 3 Tbsp. of cheese in the center of the tortilla. Then spoon some of the beef and bean mixture over the top. Fold the left and right sides of the tortilla in, and then roll the tortilla up, from the end closest to you, to the top. Place seam-side down on a baking sheet, and spray with cooking oil.

Bake for about 20 minutes, until tortillas are golden brown and crispy. Meanwhile, make the sauce.

Place the poblano pepper directly over a gas burner. Using tongs, turn occasionally until skin is blackened on all sides. Place in a bowl and top with plastic wrap or a clean towel, until cool enough to handle.

Peel the poblano, remove the stem and seeds, and dice it.

Heat a sauce pan over medium heat, and add the butter. Saute the diced peppers for about a minute. Slowly add milk, then the cheese. Whisk constantly, until cheese melts and mixture thickens.

Add the sour cream and warm through. Season to taste with salt and pepper.

Serve the sauce over the baked burritos. Sprinkle with fresh cilantro for garnish.

Source: adapted from [Elly Says Opa!](#)

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