

Alvie's "Little Brown Burro" Burritos

1 pound ground beef	1 (15 ounce) can chili without beans
½ cup chopped onion	1 (10.75 ounce) can condensed tomato soup
1 clove garlic, minced	1 (10 ounce) can enchilada sauce
½ teaspoon cumin	6 (12 inch) flour tortillas, warmed
¼ teaspoon salt	2 cups shredded lettuce
1/8 teaspoon pepper	1 cup chopped tomatoes
1 (4.5 ounce) can diced green chilie peppers	2 cups shredded Mexican blend cheese
1 (16 ounce) can refried beans	½ cup chopped green onions (optional)

Crumble ground beef into a skillet over medium-high heat. Add chopped onions. Cook and stir until beef is evenly browned and onions are translucent. Drain grease. Add garlic, cumin, salt and pepper. Stir in the green chilies and refried beans until well blended and heated through. Turn off heat, but keep warm.

In a saucepan, combine the chili without beans, tomato soup, and enchilada sauce. Mix well and cook over medium heat until heated through. Turn off heat and keep warm.

Place a warmed tortilla on a plate. Spoon and generous ½ cup of the ground beef mixture onto the center. Top with lettuce and fresh tomato. Roll up tortilla. Spoon a generous amount of the sauce over the top, and sprinkle with shredded cheese and green onions (if desired). Heat in the microwave for 30 seconds or until cheese is melted. Repeat with remaining tortillas.