

Treasure Barrel

Grilled Cheese Burrito – Easy Warm Meal

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 medium flour tortillas
- [ ] 2 cups sharp cheddar cheese, shredded
- [ ] 2 tbsp butter, softened
- [ ] 1/4 tsp seasoned salt
- [ ] 1 tsp lime juice

Optional Add-Ins

- [ ] 1/2 cup roasted red peppers, sliced
- [ ] 1 small jalapeño, thinly sliced
- [ ] 1 tsp honey (for a sweet finish)

Instructions

1. Lay each tortilla flat, brush one side lightly with softened butter.
2. Sprinkle a generous handful of shredded cheddar on the buttered half, then add any optional veggies.
3. Fold the tortilla over the filling, pressing gently to seal; repeat with remaining tortillas.
4. Heat a skillet over medium-high heat, place the burritos butter-side down, and cook until golden, about 2-3 minutes per side.
5. Remove, drizzle with lime juice, sprinkle seasoned salt, and, if you like, a light honey drizzle before serving.

Nutrition per serving

420 kcal	20 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cheese sticks to the pan, lower the heat slightly and add a tiny splash of water to create steam.
- For extra crunch, toast the tortilla on the grill instead of a skillet.
- Feel free to swap cheddar for a cheese blend that melts well.