



Ingredients



- 2 ears corn, husks and silk removed
- 1 small red bell pepper (about 1/2 cup finely diced)
- 1/4 cup lightly packed fresh cilantro leaves (optional)
- 3/4 lb 90% lean ground beef
- 2 tbsp Chipotle Rub
- 1/4 tsp salt
- 1 1/2 cups grated Colby and Monterey Jack cheese blend
- 6 (11-in.) flour tortillas
- 1 cup prepared guacamole or Avocado Dipping Sauce

Cheesy Tex-Mex Roll Ups



Instructions

- Preheat oven to 450°F. Remove corn kernels from cobs using Kernel Cutter. Finely dice bell pepper using Santoku Knife. Chop cilantro using Food Chopper, if desired; set aside. Place ground beef, rub and salt in Sauté Pan. Cook over medium-high heat 5-7 minutes or until beef is no longer pink, breaking beef into crumbles using Mix 'N Chop. Add corn and bell pepper; cook an additional 1-2 minutes or until vegetables are crisp-tender. Remove from heat; drain, if necessary. Stir cheese and cilantro into meat mixture using Small Mix 'N Scraper®. Transfer meat mixture to Classic Batter Bowl.
- Spoon meat mixture down centers of tortillas, dividing evenly. Fold in ends of tortillas and roll up tightly. Place roll-ups on tray; spray with vegetable oil. Bake 10-12 mins or until lightly browned and crisp.
- Remove sheet pan from oven to Stackable Cooling Rack. Cut each roll-up on a bias into four slices and serve with guacamole or Avocado Dipping Sauce.

Cook's Tips:

- Avocado Dipping Sauce: Peel 1 ripe avocado using Avocado Peeler; place in Small Batter Bowl. Mash avocado using Mix 'N Masher. Add 1/2 cup sour cream, 1 tsp lime juice, 1/4 tsp salt and dash of hot pepper sauce; mix well.
- If desired, ground turkey can be substituted for the ground beef.
- To make tortillas easier to work with, place them on a microwave-safe plate. Microwave on HIGH 5-10 seconds or until they're slightly warm.
- Any flavor of flour tortillas, such as sun-dried tomato, can be used in this recipe. For a fun presentation, use a variety of different flavors.