



Cheesy Beef Taquitos



1 T olive oil

1 lb. ground beef

1 small white onion, diced

1 clove garlic, minced

1 8-oz. can tomato sauce

1 † taco seasoning

$\frac{3}{4}$ c shredded Colby-Jack cheese

$\frac{3}{4}$ c shredded Pepper Jack cheese

8 flour tortillas

3 T butter

Sea salt

Toppings: Sour cream and limes sliced into wedges

Heat olive oil in skillet over medium/low heat. Add beef and cook until browned. Stir in onion and garlic and cook 2 minutes. Stir in tomato sauce and taco seasoning and simmer 5 minutes. Remove from heat and stir in cheese. Cover baking sheet with foil lighted coated with butter. Melt remaining butter. Preheat oven to 400°F. Place $\frac{1}{4}$ cup meat mixture on lower third of each tortilla and roll tight. Place seam side down on backing sheet. Brush tops with melted butter and sprinkle with sea salt. Bake 10-12 minutes or until golden. Serve warm with sour cream and limes. Refrigerate leftovers.