

Helergon Kitchen

Grilled Cheese Burrito – Easy Comfort Food

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

Ingredients

Main Ingredients

- [ ] 2 large flour tortillas
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 2 tbsp butter, softened
- [ ] 1/4 tsp garlic powder
- [ ] 1 tsp lime juice
- [ ] 1 tsp honey

Instructions

1. Spread butter on one side of each tortilla, then sprinkle garlic powder on the buttered side.
2. Heat a skillet over medium heat and place a tortilla butter-side down.
3. Add half the grated cheese over half of the tortilla, then drizzle lime juice and honey.
4. Fold the tortilla over the cheese, press gently, and cook until golden brown, about 3-4 minutes per side.
5. Remove, let rest a minute, then slice diagonally and serve warm.

Nutrition per serving

420 kcal	15 g	30 g	26 g
Calories	Protein	Carbs	Fat

Tips & notes

- If cheese leaks, lower the heat slightly and cover the pan for a minute to melt fully.
- For extra crispness, brush a thin layer of butter on the outer side before flipping.
- Feel free to add a pinch of smoked paprika for a subtle smoky note.