



Buffalo Burrito Lettuce Wraps

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

276.4 calories, 11.52 g carbohydrate, 5.3 g fiber, 6.22 g NET carbs, 25.44 g protein, 15.72 g fat

Ingredients

- 1/2 cup(s) chopped organic onion
- 1/4 tsp(s) sea salt
- 1 medium organic avocado, chopped
- 16 leaf(s) organic Bibb lettuce
- 1/2 tsp(s) organic garlic powder
- 1 tsp organic chili powder
- 1 cup organic salsa
- 16 ounce(s) grass-fed buffalo, ground

Preparation

1. Heat a large, safe skillet over medium heat.
2. Add ground buffalo, 1/2 cup spring or filtered water, salt and chili powder. Break up the meat and stir to mix seasoning.
3. Turn heat to medium-high and cook 15 minutes, stirring, until meat is cooked through.
4. Serve seasoned buffalo with lettuce leaves, chopped onion, avocado, and salsa.

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