Roast Beef Burritos

1 tablespoon vegetable oil

1 onion, chopped

1 clove garlic, minced

4 tomatoes, chopped

2 cups chopped cooked roast beef

1 (8 ounce) jar prepared taco sauce

1 (4 ounce) can diced green chile peppers

1/2 teaspoon cumin

1/8 teaspoon red pepper flakes, or to taste (optional)

6 (7 inch) flour tortillas, warmed

1 1/2 cups shredded Cheddar cheese

2 cups shredded lettuce

Add all ingredients to list

1. Heat the oil in a skillet over medium-high heat. Stir in the onion and garlic, and cook until tender and transparent, about 5 minutes. Mix in the tomatoes, roast beef, taco sauce, chile peppers, cumin, and red pepper flakes, if desired. Bring the mixture to a boil. Reduce heat to medium, and simmer, uncovered, for 25 minutes, or until thickened.
2. Arrange tortillas on a clean, flat work surface. Spread about 2/3 cup of beef mixture in the center of each warm tortilla. Sprinkle evenly with cheese and lettuce. Fold over ends and sides to make a package.