HOW TO FOLD A TACO

GROUND BEEF TACOS

INGREDIENTS

Taco Meat:

1 lbs. ground beef
1 tsp salt
1 ½ tbsp cumin
1 ½ tbsp chili powder)
1 tbsp garlic powder
1 tbsp onion powder
¼ tsp ground cayenne pepper (optional

Pico de gallo + toppings:

1 onion, chopped
2 tomatoes, chopped
1 jalapeño, finely chopped
1 clove of garlic, finely chopped
½ cup cilantro, chopped
Salt
Juice of 1 lime
Tortillas
Grated cheese
Avocado

DIRECTIONS

1. Heat a large skillet over medium heat. Cook beef, breaking up with a spoon, until browned, about 6 minutes. Drain fat from pan and reduce heat to low.
2. Add salt, cumin, chili powder, garlic powder, onion powder, and cayenne (optional) to meat. Add ½ cup of water and mix to evenly coat meat with seasoning.
3. Let the meat simmer uncovered until the liquid is thickened, about 5 minutes, and set aside.
4. In a large bowl, combine the chopped onion, tomatoes, jalapeño, garlic and cilantro and stir to combine. Squeeze the juice of one lime into the bowl and season with salt to your taste.
5. Place the beef in your tortilla and then top with pico de gallo and any other toppings you like, including cheese or avocado.
6. Enjoy with rice and beans!