

Tacos



Beef cut: Ground beef

Preparation time: 20'

Cooking time: 10'

General description: Tacos are a very traditional Mexican food. It got popular in Mexico city during Mexican industrialization as street food for workers. They are easy to make and are a very flexible dish as toppings can be customized according to your taste and what you have in the fridge. The colorfulness of this dish bring happiness to the table.

Ingredients:

- Ground beef (we use 1-2 lbs)
- Homemade taco seasoning to taste
- Your favorite salsa (we use Picante Salsa from Pace Foods)

Toppings:

- Fresh Tomatoes
- Cheese
- Avocado
- Onion

Seasoning (these quantities are for a jar of seasoning but all you will need for the recipe is 1 tablespoon all together):

- ½ cup chili powder
- ¼ cup onion powder
- ⅛ cup ground cumin
- 1 teaspoon oregano (you can leave this out if you prefer)

Directions:

- Mix spices together.
- Prepare toppings (cut avocado and tomatoes in not too big pieces. Slice onion. Grate cheese).
- Add a little oil to the pan. Heat until the oil is hot (but not smoking). Add meat and cook until brown.
- Add salsa to browned meat for moisture.
- Add taco seasoning to taste.
- Let simmer for about 5 minutes to let the "love" happen!
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- Enjoy!