

Traditional Beef Tacos (Taco 1)



This recipe is the traditional way that many American families make tacos, using store-bought taco seasoning, flour tortillas and simply topping with shredded cheese.

YIELD 4 SERVINGS	PREP TIME 10 MIN	TOTAL TIME 25 MIN
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INGREDIENTS

1 Tbsp	Olive Oil
1 each	Onion, small dice
1 lb.	Ground Beef, 90/10
4 Tbsp	Taco Seasoning, store-bought
½ cup	Water
½ cup (2 oz.)	Cheddar Cheese, shredded
8 each	Flour Tortilla, 8" (fajita size)

CHEF'S NOTES

Flour tortillas need to be heated just before eating which can be done a few different ways:

- Place the tortilla directly over the burner of a gas stove, over low-medium heat, using tongs to flip until just charred on the edges
- Heat a nonstick pan over high heat and heat until soft and pliable
- Wrap in foil and heat in the oven (375°) for about 5-7 minutes
- Wrap in a paper towel and microwave in 30 second intervals

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Heat a medium sauté pan over medium-high heat. Once the pan is hot, add the oil and then the onion and sauté until translucent and lightly browned, about 3-4 minutes.
3. Add the beef, using a spatula to break up the meat and create a crumble. Cook the meat until pink is no longer visible, about 2-3 minutes.
4. Add the taco seasoning and water. Simmer for 5-7 minutes, stirring occasionally. Once the moisture has cooked off and the taco filling looks consistent, turn off the heat and set aside.
5. Toast the tortillas to the desired texture (see chef's note). When finished toasting, wrap the tortillas in a cloth napkin, tin foil or store in a tortilla warmer to keep warm.
6. To assemble the tacos, fill each tortilla with ½ cup of the taco filling and 1 Tbsp cheese.

Nutrition Facts

4 servings per container

Serving Size 2 Tacos (268 g)

Amount per serving

Calories 540

% Daily Value *

Total Fat 24g 31%

Saturated Fat 9g 46%

Trans Fat 0.5g

Cholesterol 90mg 30%

Sodium 1340mg 58%

Total Carbohydrate 45g 16%

Dietary Fiber 4g 14%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 32g 64%

Vitamin D 0.09mcg 0%

Calcium 20mg 0%

Iron 3mg 14%

Potassium 400mg 9%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

