

# CopyCat Taco Bell Crunchy Tacos

## Ingredients

### Beef Filling:

1 1/2 tablespoon masa harina  
4 1/2 teaspoons chili powder  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon seasoning salt  
1/2 teaspoon paprika  
1/4 teaspoon ground cumin  
1/2 teaspoon garlic salt  
1/4 teaspoon sugar  
1 teaspoon dried minced onion  
1/2 teaspoon beef bouillon powder  
1 1/3 pounds ground chuck

### Shells and Toppings:

12 taco shells  
1/2 head iceberg lettuce shredded  
1 cup shredded cheddar cheese  
2 Roma tomatoes diced  
Sour cream optional

## Directions

### Beef Filling:

In a small bowl, combine all the ingredients except the meat, and mix well.

Crumble the ground beef into a large skillet (preferably nonstick) and brown, stirring well.

Remove from the heat. Dump the meat into a strainer in the sink, rinse with hot water, and drain off the water and grease

from the beef.

Return the beef to the pan.

Stir in the spice mix and 3/4 to 1 cup water.

Simmer on medium-low heat for 20 minutes, until most of the moisture has cooked away. Remove from heat before the meat is completely dry.

Tacos:

If you like, you can refresh the taco shells in the oven at 350°F for 7 to 10 minutes.

To assemble the tacos, spoon a few tablespoons of the meat into each taco shell.

Top with lettuce, cheese, tomatoes, and sour cream, if desired. Serve immediately.