

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.