

CopyCat Taco Bell Fresco Crunchy Taco

Ingredients

Beef Filing:

1 1/2 tablespoons 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 1/2 pound ground sirloin

Tacos:

12 taco shells
1/2 head iceberg lettuce, shredded
1 cup Taco Bell Pico de Gallo

Directions

Beef Filling Mix together all the ingredients except the meat. Stir the spice mix well to make sure that all spices have been blended 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 degrees F for 7 to 10 minutes. Top tacos with plenty of fresh lettuce and pico de gallo.