

# CopyCat Taco Bell Soft Taco

## Ingredients

### Taco Seasoned Beef:

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 beef chuck

### Soft Tacos:

12 white tortillas six to eight inches wide  
1 cup shredded cheddar cheese  
1/2 head iceberg lettuce shredded (about 3 cups)  
2 roma tomatoes diced  
3/4 cup sour cream optional

## Directions

### Taco Seasoned Beef:

Place all the ingredients except the meat in a small bowl.

Stir the spices well to make sure the spices are blended well.

Crumble the ground beef into a large skillet (preferably nonstick) over medium-high heat and brown the beef, stirring well.

Transfer the browned beef to a colander to drain off the grease.

Return the beef to the skillet.

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

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

Heat a skillet over medium heat.

Place each tortilla in the skillet for about 30 seconds on each side to warm them up.

Remove the tortilla from the skillet.

Cover the tortillas with a towel to keep them warm.

Taco Assembly:

Spoon a couple tablespoons of beef on a tortilla.

Top with lettuce, cheese, and diced tomato.

Top with sour cream if desired.

Repeat with the remaining ingredients.

Serve immediately with your favorite taco sauce.