

CopyCat Taco Bell Spicy Potato Taco

Ingredients

2 pounds Russet potatoes
1/2 cup all-purpose flour
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon cayenne pepper
8 flour tortillas
1/2 cup finely shredded Cheddar cheese
1 cup shredded lettuce

Spicy Chipotle Sauce:

1/2 cup sour cream
1/4 cup mayonnaise Dukes
1 to 2 chipotle peppers in adobo sauce
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
2 teaspoons freshly squeezed lime juice

Directions

Crispy potato:

Heat oil in a deep fryer to 350 degrees.

Wash and peel potatoes. Cut potatoes into $\frac{1}{2}$ inch to $\frac{3}{4}$ inch cubes. Rinse potatoes off, and pat dry with a paper towel.

Prepare seasoned flour for potatoes by combining flour, onion powder, garlic powder, paprika, and cayenne pepper in a medium-sized bowl. Stir to combine.

Drop potato chunks into the flour, and coat well. Shake off excess seasoned flour before placing potatoes to the deep fryer.

Deep fry for about 10 to 12 minutes or until the potatoes are golden brown. Remove potatoes from the fryer, and drain on wire rack.

Chipotle sauce:

Combine all sauce ingredients in a blender and puree for about 30 seconds. Store any unused sauce in an air-tight container.

Taco Assembly:

Prepare tacos by warming tortillas for about 30 seconds in the microwave.

Add two to three tablespoons of potatoes to each tortilla, drizzle on chipotle sauce, and top with shredded lettuce and cheese.