

## Loaded Bacon Cheeseburger Tacos: The Ultimate Mashup of Two Comfort Food Classics

### Loaded Bacon Cheeseburger Tacos



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### INGREDIENTS

- 1 lb ground beef
- 6 small taco shells
- 6 slices of crispy bacon, chopped
- 1/2 cup shredded cheddar cheese
- 1/4 cup shredded lettuce
- 1/4 cup diced tomatoes
- 1/4 cup pickles, chopped
- 1/4 cup ketchup
- 1 tbsp mustard
- Salt and pepper to taste

#### Directions:

**Cook the Ground Beef:** Heat a skillet over medium heat and cook the ground beef, seasoning with salt and pepper, until browned and crumbled. Remove from heat and set aside.

**Prepare the Bacon:** In the same skillet, cook the bacon slices until crispy. Once cooled, chop the bacon into bite-sized pieces.

**Warm the Taco Shells:** Heat the taco shells in the oven or on a skillet until soft and pliable.

**Assemble the Tacos:** Start by filling each taco shell with a generous portion of cooked ground beef. Top with crispy bacon, shredded cheddar cheese, lettuce, tomatoes, and pickles.

**Add the Finishing Touches:** Drizzle ketchup and mustard over the toppings for that authentic cheeseburger flavor. Serve immediately and enjoy the delicious mashup!

#### Tips for the Best Cheeseburger Tacos:

**Go Gourmet:** Swap the cheddar for smoked gouda or pepper jack cheese for an elevated flavor.

**Crunch Factor:** Add crushed tortilla chips or onion rings on top for extra texture.

**Sauce It Up:** Replace ketchup and mustard with a drizzle of burger sauce or your favorite dressing.

**Taco Shell Alternatives:** Try using lettuce wraps or soft pita bread for a low-carb option.

**Why These Tacos Will Be a Hit:**

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6. **Tips for the Best Cheeseburger Tacos: Go Gourmet:** Swap the cheddar for smoked gouda or pepper jack cheese for an elevated flavor.
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8. **Sauce : It Up:** Replace ketchup and mustard with a drizzle of burger sauce or your favorite dressing.
9. **Taco : Shell Alternatives:** Try using lettuce wraps or soft pita bread for a low-carb option.
10. **Why These Tacos Will Be a Hit:** These Loaded Bacon Cheeseburger Tacos are not just a meal—they're an experience. They bring together the best parts of a cheeseburger and a taco for a fun, flavorful dish that's perfect for any occasion. Let me know how yours

turn out, and be sure to check out I Wuv Cooking for more creative recipes!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-tacos-the-ultimate-mashup-of-two-comfort-food-classics/>