

Sweet & Spicy Bacon Cheeseburger Tacos: The Perfect Fusion of Heat and Sweet

If you're looking for a dish that's packed with bold flavors, these



TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb ground beef ?
- 1/2 lb cooked bacon, crumbled ?
- 1 tablespoon brown sugar ?
- 1 tablespoon sriracha sauce ?
- 1/2 teaspoon garlic powder ?
- 1/2 teaspoon onion powder ?
- 4 small flour tortillas ?
- 1/2 cup shredded lettuce ?
- 1/2 cup diced tomatoes ?
- 1/2 cup shredded cheddar cheese ?
- 1/4 cup pickled jalapeños ?

Instructions:

Cook the Beef:Heat a skillet over medium heat. Add the ground beef and cook until browned, breaking it apart as it cooks. Drain any excess fat.

Flavor the Beef:Stir in the brown sugar, sriracha sauce, garlic powder, and onion powder. Mix well and let it cook for another 2-3 minutes to allow the flavors to blend.

Add the Bacon:Stir the crumbled bacon into the beef mixture, combining it thoroughly.

Warm the Tortillas:Heat the flour tortillas in a skillet or microwave until warm and pliable.

Assemble the Tacos:Spoon the sweet and spicy bacon cheeseburger mixture onto each tortilla. Top with shredded lettuce, diced tomatoes, shredded cheddar cheese, and pickled jalapeños.

Serve:Serve the tacos immediately and enjoy the sweet, spicy, and savory blend of flavors!

Tips for Perfect Tacos:

Customize the Heat: Adjust the sriracha to suit your spice preference or swap it with hot sauce for a different flavor profile.

Try Different Cheeses: Experiment with pepper jack, smoked gouda, or Monterey jack for a unique twist.

Crunchy Option: Use crispy taco shells instead of flour tortillas for added crunch.

Add a Drizzle: A dollop of ranch or chipotle mayo adds extra creaminess and complements the heat.

Why These Tacos Will Be a Hit:

DIRECTIONS

1. **Cook the : Beef:**Heat a skillet over medium heat. Add the ground beef and cook until browned, breaking it apart as it cooks. Drain any excess fat.
2. **Flavor the : Beef:**Stir in the brown sugar, sriracha sauce, garlic powder, and onion powder. Mix well and let it cook for another 2-3 minutes to allow the flavors to blend.
3. **Add the : Bacon:**Stir the crumbled bacon into the beef mixture, combining it thoroughly.
4. **Warm the : Tortillas:**Heat the flour tortillas in a skillet or microwave until warm and pliable.
5. **Assemble the : Tacos:**Spoon the sweet and spicy bacon cheeseburger mixture onto each tortilla. Top with shredded lettuce, diced tomatoes, shredded cheddar cheese, and pickled jalapeños.
6. **Serve:**Serve the tacos immediately and enjoy the sweet, spicy, and savory blend of flavors!
7. **Tips for Perfect Tacos:** **Customize the Heat:** Adjust the sriracha to suit your spice preference or swap it with hot sauce for a different flavor profile.
8. **Try : Different Cheeses:** Experiment with pepper jack, smoked gouda, or Monterey jack for a unique twist.
9. **Crunchy : Option:** Use crispy taco shells instead of flour tortillas for added crunch.
10. **Add a : Drizzle:** A dollop of ranch or chipotle mayo adds extra creaminess and complements the heat.
11. **Why These Tacos Will Be a Hit:** The combination of sweet, spicy, and smoky flavors makes these tacos unforgettable. They're easy to prepare, perfect for weeknight dinners, and guaranteed to impress your family or guests. Let me know how they turn out, and

don't forget to explore I Wuv Cooking for more creative and delicious recipes like this one!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/sweet-spicy-bacon-cheeseburger-tacos-the-perfect-fusion-of-heat-and-sweet/>