

Ground Beef Smash Tacos with Spicy Queso - Comfort Food Fusion

Taco Tuesday just met burger night-and they're both invited to dinner. These



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8 min

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INGREDIENTS

- 1 lb ground beef
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- Salt and pepper, to taste
- 8 small flour tortillas
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup diced tomatoes
- $\frac{1}{4}$ cup diced red onion
- $\frac{1}{4}$ cup chopped cilantro
- $\frac{1}{2}$ cup queso dip
- 1-2 tbsp hot sauce, to taste

DIRECTIONS

- 1.** Season & Cook the Beef: In a bowl, combine ground beef, garlic powder, onion powder, smoked paprika, salt, and pepper.
- 2.** Heat a skillet over medium-high heat. Add the beef and cook until browned and crumbled, about 6-8 minutes. Drain excess fat if needed.
- 3.** Warm the Tortillas: Heat flour tortillas in a separate skillet or in the microwave until soft and warm.
- 4.** Make the Spicy Queso: In a small saucepan over low heat, warm the queso dip and stir in hot sauce to your desired spice level.
- 5.** Assemble the Tacos: Spoon cooked beef onto each tortilla.
- 6.** Top with shredded cheddar cheese, diced tomatoes, red onion, and chopped cilantro.
- 7.** Drizzle with spicy queso and serve hot.

TIPS FOR SUCCESS

Smash-style beef: For crispier beef, flatten small scoops in a hot pan and sear like smash patties.

Don't skimp on the spicy queso drizzle -it's what sets this dish apart.

Serve with extra hot sauce on the side for spice lovers. ?

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Original recipe: <https://chefmaniac.com/ground-beef-smash-tacos-with-spicy-queso-comfort-food-fusion/>