

## Taco Cupcakes - A Cheesy, Crispy Twist on Taco Night

If tacos and finger food had a delicious little baby, you'd get these



**OVEN**  
**375°F**

**TIME**  
**12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 packet taco seasoning (or homemade)
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 24 wonton wrappers
- $\frac{1}{2}$  cup sour cream (for topping)
- $\frac{1}{2}$  cup salsa (for topping)
- $\frac{1}{4}$  cup chopped green onions (for garnish)
- Optional Toppings:
  - Diced tomatoes
  - Guacamole
  - Sliced jalapeños
  - Sliced black olives

### DIRECTIONS

- 1.** ? Step 1: Preheat and Prep: Preheat oven to 375°F (190°C). Lightly grease a 12-cup muffin tin.
- 2.** ? Step 2: Cook the Beef: In a skillet over medium heat, cook ground beef until browned.
- 3.** Drain any excess fat, then stir in taco seasoning and cook according to the packet instructions.
- 4.** Remove from heat.
- 5.** ? Step 3: Build the Taco Cupcakes: Place a wonton wrapper into each muffin cup, pressing gently to form a base.
- 6.** Add a spoonful of seasoned beef, a sprinkle of cheddar, and a layer of Monterey Jack.
- 7.** Top with a second wonton wrapper and repeat the layers: beef, cheddar, and Monterey Jack.
- 8.** ? Step 4: Bake: Bake for 10-12 minutes, until the cheese is melted and the wonton wrappers are golden and crispy.
- 9.** Let cool for 5 minutes before removing from the tin.
- 10.** ? Step 5: Top and Serve: Top each cupcake with:
- 11.** A dollop of sour cream
- 12.** A spoonful of salsa
- 13.** Sprinkle of chopped green onions
- 14.** Add any other toppings as desired and serve warm.

### SWAPS & NOTES

Use black beans or seasoned lentils instead of beef.  
Add hot sauce or crushed red pepper to the beef mix.

Cheese mix: Pepper Jack, cotija, or queso fresco all work.  
Make ahead: Assemble and refrigerate unbaked-then bake fresh.

## TIPS FOR SUCCESS

Double up the wrappers: Two layers help hold in all that cheesy goodness.

Press gently but firmly: Get those wrappers snug in the tin so they crisp properly.

Let cool slightly before removing: Helps them hold shape and makes serving easier.

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

Original recipe: <https://chefmaniac.com/taco-cupcakes-a-cheesy-crispy-twist-on-taco-night/>