

Crispy Taco Cupcakes - A Party-Friendly Taco Hack

Taco night just got an upgrade! These



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 wonton wrappers
½ lb ground beef (or ground turkey)
½ packet taco seasoning
... cup water
¾ cup black beans, drained and rinsed
¾ cup shredded cheddar cheese
¾ cup shredded Monterey Jack cheese
... cup diced tomatoes
... cup sour cream, for topping
... cup chopped lettuce, for topping
1 tbsp chopped cilantro (optional)
Cooking spray, for greasing

DIRECTIONS

- Step 1: Preheat & Prep:** Preheat your oven to 375°F (190°C). Lightly grease a standard 12-cup muffin tin with cooking spray.
- Step 2: Cook the Taco Meat:** In a skillet over medium heat, brown the ground beef until no longer pink. Drain excess fat. Stir in the taco seasoning and water. Simmer for 2-3 minutes until thickened. Add black beans and cook for another minute.
- Step 3: Layer the Taco Cupcakes:** Place a wonton wrapper into each muffin cup, pressing it down gently to form a cup. Spoon about a tablespoon of the taco-bean mixture into each wrapper. Sprinkle with cheddar cheese. Add a second wonton wrapper on top, pressing it slightly. Layer more meat mixture and top with Monterey Jack cheese.
- Step 4: Bake to Crispy Perfection:** Bake for 12-15 minutes, or until the wonton edges are golden brown and crisp. Remove from oven and let cool slightly.
- Step 5: Garnish & Serve:** Top each taco cupcake with a small dollop of sour cream, diced tomatoes, shredded lettuce, and cilantro. Serve warm.

SWAPS & NOTES

Meatless option : Swap in seasoned lentils, tofu crumbles, or extra beans for a vegetarian version.

Cheese blends : Use Mexican cheese blend, pepper jack, or even cotija for a twist.

Extra toppings : Add avocado slices, jalapeños, or hot sauce before serving.

Make it spicy : Stir some chipotle in adobo or chili flakes into the beef for heat.

TIPS FOR SUCCESS

Use two wonton layers for sturdier cupcakes with extra crunch.

Press gently when layering wrappers to avoid tearing.

Don't overfill -it makes them harder to remove from the muffin tin.

Serve warm for best texture, but they're still tasty at room temp.

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

Original recipe: <https://chefmaniac.com/crispy-taco-cupcakes-a-party-friendly-taco-hack/>