

Loaded Bacon Cheeseburger Tacos Recipe: A Fun, Flavor-Packed Twist on a Classic

Why choose between a cheeseburger and tacos when you can have both? These



LOADED BACON CHEESEBURGER TACOS

YOU WILL NEED:
1 lb ground beef
4 strips, cooked and crumbled
1 tablespoon olive oil
1 small onion, diced



TIME
4 min

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INGREDIENTS

to suit your tastes or dietary preferences.

DIRECTIONS

1. Here's how to whip up these flavor-packed tacos in just a few easy steps:
2. Cook the : Beef and Bacon Mixture
3. Start by heating 1 tablespoon of olive oil in a skillet over medium heat. Add 1 small diced onion and sautØ for about 4 minutes, or until softened and fragrant.
4. Add 1 pound of ground beef to the skillet, breaking it apart with a wooden spoon as it cooks. Season the beef with 1 teaspoon garlic powder, 1 teaspoon onion powder, ½ teaspoon paprika, and a pinch of salt and pepper. Cook until the beef is browned and fully cooked through.
5. Once the beef is done, stir in 4 strips of cooked, crumbled bacon. This adds a smoky, savory punch to the mixture that takes these tacos to the next level.
6. Pro : Tip: If you want an extra layer of flavor, use smoked paprika instead of regular paprika.
7. Warm the : Tortillas
8. While the beef mixture is cooking, warm 8 small flour tortillas. You can heat them directly in a dry skillet for a few seconds on each side or microwave them for about 20 seconds to make them pliable and easy to fold.
9. Assemble : Your Tacos
10. Here's the fun part: assembling the tacos! Start by adding a generous scoop of the beef and bacon mixture to each tortilla. Then layer on the toppings:
11. Shredded lettuce
12. for crunch.

13. Diced tomatoes
14. for freshness.
15. Shredded cheddar cheese
16. for melty, cheesy goodness.
17. for that tangy burger kick.
18. A drizzle of
19. to tie it all together.
20. The combination of these toppings gives you the full bacon cheeseburger experience in taco form.
21. Serve and : Enjoy
22. Serve the tacos immediately while they're warm, and get ready to dig in! These tacos are great on their own, but you can also pair them with your favorite sides (more on that below).
23. Why : This Recipe Works
24. What makes these
25. Loaded : Bacon Cheeseburger Tacos

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