

## Honey BBQ Garlic Butter Tacos - Fast, Flavorful & Crowd-Pleasing

Garlic Butter Honey BBQ Beef Tacos



**TIME**  
**1 min**

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### INGREDIENTS

1 pound ground beef  
¾ cup barbecue sauce  
2 tablespoons honey  
2 tablespoons butter  
2 cloves garlic, minced  
Taco shells (hard or soft-your pick!)  
Optional toppings: shredded lettuce, cheddar cheese, diced tomatoes, salsa, sour cream, jalapeños

### DIRECTIONS

- Step 1: Start the Garlic Butter Base:** Melt butter in a large skillet over medium heat. Add minced garlic and sauté until fragrant-about 30 seconds to 1 minute.
- Step 2: Brown the Beef:** Add the ground beef to the skillet and cook until fully browned, breaking it up with a spoon as it cooks.
- Step 3: Mix the Sweet & Smoky Sauce:** Stir in barbecue sauce and honey. Mix well so every bite is coated in that rich, sweet-savory blend.
- Step 4: Simmer:** Let everything simmer together for 2-3 minutes to thicken the sauce and deepen the flavor.
- Step 5: Assemble Tacos:** Spoon the beef mixture into taco shells. Top with your favorite taco toppings like shredded cheese, crisp lettuce, or creamy avocado.

### SWAPS & NOTES

**Meat:** Swap ground beef with ground turkey, chicken, or plant-based meat for a leaner or vegetarian option.

**BBQ Sauce:** Use smoky, spicy, or sweet BBQ sauce depending on your taste-this recipe is flexible.

**Add Heat:** A dash of cayenne or chipotle powder adds a nice kick for spice lovers. **Step-by-Step Instructions Step 1:** Start the Garlic Butter Base Melt butter in a large skillet over medium heat.

Add minced garlic and sauté until fragrant-about 30 seconds to 1 minute.

### TIPS FOR SUCCESS

**Don't Skip the Garlic:** That base layer of flavor is what makes these tacos stand out.

**Warm Your Taco Shells:** Toasting your shells for a minute in the oven or skillet makes them crisp and brings out flavor.

Make it a Bar: Let everyone customize with a DIY taco bar . (See this walking taco bar guide!) ?

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

Original recipe: <https://chefmaniac.com/honey-bbq-garlic-butter-tacos-fast-flavorful-crowd-pleasing/>