

Turkey Bacon-Wrapped Ramen Tacos: The Crunchiest Fusion Explosion You'll Ever Taste

This is not your average taco. The



OVEN
400°F

TIME
3 min

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INGREDIENTS

Taco Shells:

4 blocks instant ramen noodles (discard seasoning packets)

2 eggs, beaten

1 cup shredded cheddar cheese

Filling & Topping:

1 lb ground beef

$\frac{1}{2}$ cup diced onions

$\frac{1}{2}$ tsp garlic powder

Salt and pepper to taste

1 tbsp oil (for frying)

1 cup cooked turkey bacon, chopped

8 whole strips turkey bacon (for wrapping)

Optional Toppings:

Shredded lettuce

Diced tomato

Sour cream

Jalapeños or hot sauce

DIRECTIONS

1. **Cook Ramen:** Boil ramen noodles until just soft (2-3 minutes), then drain and cool slightly.
2. **Form the Taco Shells:** In a large bowl, combine noodles with beaten eggs and shredded cheddar. Mix until sticky.
3. Press mixture into taco shell molds or drape over the back of a muffin tin to create a shell shape.
4. Chill in the fridge for 15-20 minutes, or freeze briefly to set.
5. **Bake or Fry the Shells:** Preheat oven to 400°F (200°C).
6. Bake shells for 10-12 minutes until firm and golden, or pan-fry until crispy on both sides.
7. Let cool and crisp further before handling.
8. **Cook Ground Beef:** In a skillet, heat oil and sauté onions until translucent.
9. Add ground beef, garlic powder, salt, and pepper. Cook until browned and crumbly.
10. Drain excess fat and set aside.
11. **Wrap with Bacon & Crisp:** Carefully wrap each ramen shell with 1-2 strips of turkey bacon. Use toothpicks to help hold it if needed.
12. Return to oven or skillet and cook for 5-7 minutes until the bacon crisps up and sticks to the shell.
13. **Assemble the Tacos:** Fill each taco shell with a scoop of beef, then top with chopped turkey bacon.
14. Add optional toppings like lettuce, tomatoes, sour cream, or a mustard-hot sauce drizzle for even more flair.

TIPS FOR SUCCESS

Chill the shells before baking-they'll hold their shape better.

Toothpicks are your friend : Use them to help bacon stick while crisping.

Don't overstuff -a little goes a long way with these bold flavors.

Add chili flakes or jalapeños directly into the beef mix. ?

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

Original recipe: <https://chefmaniac.com/turkey-bacon-wrapped-ramen-tacos-the-crunchiest-fusion-explosion-youll-ever-taste/>