

These Chamoy Bacon Taco Towers Are the Flavor Bomb You've Been Waiting For

, and you've got something next-level. These



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 6 strips bacon, cooked and crumbled
- 2 tbsp chamoy sauce (store-bought or homemade)
- 1 avocado, sliced
- 1 cup diced tomatoes
- 1 cup shredded cheddar cheese
- 4 small taco shells (or mini tortillas)

? Ingredient Tips & Swaps:

Chamoy 101: It's a Mexican condiment made from pickled fruit, chili, and lime-find it near the hot sauces or in Latin markets.

Cheese swap: Try queso fresco or pepper jack for a different vibe.

Crunchy shell lovers: Toast your taco shells in the oven or skillet for extra texture.

Add protein: Throw in shredded chicken or spiced ground beef to bulk it up.

??? Instructions:

Warm the taco shells: Place taco shells in the oven at 350°F for about 3-5 minutes until lightly toasted.

Assemble the towers: Start layering each shell with crumbled bacon, diced tomatoes, sliced avocado, and shredded cheese.

Top with chamoy: Drizzle each taco generously with chamoy sauce.

Stack or serve flat: You can stack 2 tacos together for a tower effect, or serve as individual loaded tacos.

Serve immediately: Garnish with extra toppings like cilantro or a lime wedge.

? Tips for Taco Tower Success:

Build for height: If stacking, use melted cheese or a dollop of guac as "glue" between shells.

Chamoy control: Use a squeeze bottle for a clean drizzle and Instagram-worthy finish.

Batch party tip: Set up a taco tower bar with all the fixings and let guests stack their own.

? Serving Suggestions & Pairings:

This Crockpot Nacho Dip for cheesy dipping

Dorito Casserole as a crunchy, spicy sidekick

Sheet Pan Quesadillas for easy, crowd-pleasing extras

This Walking Taco Bar for DIY taco fun

Blueberry Lemonade for a fruity, cooling contrast to chamoy's spice

? Storage & Leftovers:

Taco shells: Store separately to prevent sogginess.

Ingredients: Keep leftover fillings in airtight containers for up to 2 days.

Reheating tip: Warm bacon and tortillas before reassembling for best results.

? More Recipes You'll Love:

These Sheet Pan Quesadillas

This Walking Taco Bar

This Dorito Casserole

DIRECTIONS

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2. Assemble the towers: Start layering each shell with crumbled bacon, diced tomatoes, sliced avocado, and shredded cheese.
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9. ? Serving Suggestions & Pairings: These flavor bombs deserve bold sides and drinks! Serve them with:
10. This : Crockpot Nacho Dip for cheesy dipping
11. Dorito : Casserole as a crunchy, spicy sidekick
12. Sheet : Pan Quesadillas for easy, crowd-pleasing extras
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17. Reheating tip: Warm bacon and tortillas before reassembling for best results.
18. ? More Recipes You'll Love: Craving more snackable, flavor-packed dishes? Don't miss:
19. These : Sheet Pan Quesadillas
20. This : Walking Taco Bar
21. This : Dorito Casserole
22. Final Thoughts: If you're the kind of person who loves bold flavors, unexpected twists, and a little bit of food drama on your plate, these Chamoy Bacon Taco Towers are for you. Sweet, spicy, crispy, creamy-they're the perfect mashup of craveable textures and tastes.
23. Make them for your next get-together, or just because you deserve a tower of tacos. Either way, tag @chefmaniac and show off your ultimate stack!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/these-chamoy-bacon-taco-towers-are-the-flavor-bomb-youve-been-waiting-for/>