

Taco Cupcakes - All the Flavor of Tacos in a Crispy, Savory Cup

-a crispy, cheesy, bite-sized version of classic tacos that are



OVEN
375°F

TIME
10 mins

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INGREDIENTS

12 wonton wrappers
½ lb ground beef
1 tablespoon taco seasoning
... cup water
¾ cup shredded cheddar cheese
¾ cup shredded Monterey Jack cheese
¾ cup refried beans (optional)
... cup diced tomatoes
... cup chopped green onions
... cup sour cream
Cooking spray

DIRECTIONS

1. Preheat and Prep the Muffin Tin: I start by preheating my oven to 375°F (190°C). Then, I spray a 12-cup muffin tin with cooking spray so the wonton wrappers get crispy and don't stick.
2. Cook the Beef: In a skillet over medium heat, I brown the ground beef until fully cooked, breaking it up as it cooks. After draining any excess fat, I add the taco seasoning and water, letting it simmer for a couple of minutes so the flavors soak in.
3. Assemble the Taco Cups: Now comes the fun part-building the layers!
4. I press one wonton wrapper into each muffin cup.
5. If I'm using refried beans, I add a teaspoon to each cup for a creamy base.
6. Then, I spoon in the seasoned taco beef, followed by a sprinkle of cheddar and Monterey Jack cheese.
7. To make them extra cheesy and crispy, I place another wonton wrapper on top and repeat the layering-more beef, more cheese.
8. Bake Until Golden Brown: I bake the taco cupcakes for 15 minutes, or until the wonton wrappers are golden brown and crispy. The cheese melts perfectly, and the layers become beautifully stacked.
9. Add Toppings and Serve: Once out of the oven, I top them with diced tomatoes, chopped green onions, and a dollop of sour cream for a fresh and creamy finish.
10. Now they're ready to serve! Whether it's game day, taco night, or just a fun twist on dinner, these little cups never last long.

