

Lazy Mini Tacos: A Quick and Easy Dinner Shortcut

Mexican chicken and rice casserole



OVEN
400°F

TIME
5-7 min

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INGREDIENTS

- 1 lb ground beef
- 1 (1 oz) package taco seasoning mix
- 1/2 cup water
- 12 small flour or corn tortillas (taco size)
- 1 cup shredded cheddar cheese
- Optional toppings: Shredded lettuce, diced tomatoes, sour cream, salsa, guacamole

DIRECTIONS

- 1. Cook the : Ground Beef:** In a large skillet over medium-high heat, cook the ground beef until it's browned and cooked through. Break it up with a spoon as it cooks. Drain off any excess grease.
- 2. Add : Seasoning:** Reduce the heat to medium. Add the taco seasoning mix and water to the skillet. Stir and simmer for 5-7 minutes, or until the sauce has thickened.
- 3. Assemble the : Tacos:** Preheat your oven to 400°F (200°C). Lay out the tortillas on a large baking sheet. Spoon about 1-2 tablespoons of the seasoned ground beef mixture onto one half of each tortilla. Sprinkle a generous amount of shredded cheese over the beef.
- 4. Fold and : Bake:** Fold the tortillas in half, pressing down gently. Bake for 10-15 minutes, or until the tortillas are crispy and golden brown and the cheese is melted and bubbly.
- 5. Serve:** Remove the mini tacos from the oven and serve immediately with your favorite toppings.

SWAPS & NOTES

Ground Beef: I like to use an 80/20 ground beef for a good balance of flavor and moisture.

You can also use ground turkey or a mix of ground beef and pork.

Taco Seasoning: Any brand of taco seasoning will work.

If you prefer a milder flavor, use less, or if you like it spicy, add a pinch of red pepper flakes or a dash of hot sauce.

TIPS FOR SUCCESS

Don't Overfill: It's tempting to add a lot of filling, but too much will make it difficult to fold and will leak out during baking.

Use a Large Baking Sheet: A large baking sheet is essential so you can fit all the mini tacos in a single layer.

Serve Immediately: These tacos are best served hot and fresh out of the oven.

The crispy shell and gooey cheese are at their best right away.

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

Original recipe: <https://chefmaniac.com/lazy-mini-tacos-a-quick-and-easy-dinner-shortcut/>