

Hash Brown Taco Cups - Perfect for Parties, Game Day, or Weeknights

Mini Taco Cupcakes with Crispy Hash Brown Crust



OVEN
350°F

TIME
18 min

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INGREDIENTS

For the Crispy Potato Base:

2 cups frozen hash browns or shredded potatoes, thawed and patted dry

$\frac{1}{2}$ cup shredded cheddar cheese

2 tablespoons melted butter

Salt and pepper to taste

For the Taco Filling:

$\frac{1}{2}$ lb ground beef or ground chicken

$\frac{1}{4}$ small onion, finely chopped

1 clove garlic, minced

2 teaspoons taco seasoning

2 tablespoons tomato paste

... cup water

Salt to taste

Toppings:

$\frac{1}{2}$ cup shredded cheddar cheese (for topping)

Sour cream

Diced tomatoes

Chopped green onions

Fresh cilantro (optional)

DIRECTIONS

1. Prep the Oven: Preheat your oven to 350°F. Generously grease a 12-cup muffin tin with cooking spray or butter. This step is crucial to prevent sticking.
2. Make the Potato Cups: In a mixing bowl, combine:
3. Shredded potatoes
4. Cheddar cheese
5. Melted butter
6. Salt and pepper
7. Press the mixture firmly into the bottom and slightly up the sides of each muffin cup.
8. Bake for 15-18 minutes, until golden and crispy. Remove and let cool slightly.
9. Cook the Taco Filling: In a skillet over medium heat:
10. Brown the ground meat until fully cooked.
11. Add onion and garlic; sauté for about 2 minutes.
12. Stir in taco seasoning, tomato paste, and water.
13. Simmer for about 5 minutes until thickened.
14. Remove from heat.
15. Assemble the Taco Cupcakes: Spoon the taco mixture into each crispy potato cup. Sprinkle additional shredded cheese on top.
16. Return to the oven for 5-7 minutes, or until the cheese is melted and bubbly.
17. Add Toppings: Let cool for a few minutes, then gently remove from the muffin tin. Top with:
18. Sour cream
19. Diced tomatoes
20. Green onions

21. Fresh cilantro

22. Serve immediately and watch them vanish.

SWAPS & NOTES

It's: Crispy on the outside Savory and cheesy on the inside
Easy to prep ahead Crowd-approved for kids and adults The
crispy potato shell gives you that satisfying crunch without

needing taco shells.

And because they're baked in a muffin tin, they're naturally portioned and easy to serve.

If you're hosting, pair these with a build-your-own setup like this [Walking Taco Bar - My Favorite No-Fuss Way to Feed a Crowd](#) for the ultimate taco-themed spread.

You can also use shredded rotisserie chicken for a shortcut.

TIPS FOR SUCCESS

Let them cool slightly before removing.

Make ahead option: Bake the potato shells earlier in the day and fill just before serving.

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

Original recipe: <https://chefmaniac.com/hash-brown-taco-cups-perfect-for-parties-game-day-or-weeknights/>