

Classic Ground Beef Tacos (Simple Ingredients, Big Flavor)

Taco night doesn't need a packet to taste amazing. These

TIME
25 min

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INGREDIENTS

- 1 pound ground beef (85/15)
- 1 tablespoon olive oil
- 1/2 cup finely diced yellow onion
- 2 cloves garlic, minced
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper (optional)
- 1 tablespoon tomato paste
- 1/3 cup beef broth or water
- 8 small corn or flour tortillas
- 1 cup shredded lettuce
- 1 cup shredded cheddar or Mexican blend cheese
- 1/2 cup diced tomatoes
- 1/4 cup sour cream
- Fresh cilantro and lime wedges

DIRECTIONS

1. Sauté aromatics. Heat olive oil in a large skillet over medium heat. Add onion and cook 3-4 minutes until softened. Stir in garlic and cook 30 seconds.
2. Brown the beef. Add ground beef and cook 5-6 minutes, breaking it up, until browned. Drain excess grease if needed.
3. Bloom the spices. Stir in chili powder, cumin, paprika, oregano, salt, pepper, and cayenne (if using). Cook 30 seconds to wake up the spices.
4. Sauce it up. Add tomato paste and beef broth (or water). Stir well and simmer 3-5 minutes until thickened and glossy.
5. Warm tortillas. Heat in a dry skillet or microwave just until pliable.
6. Assemble. Fill tortillas with seasoned beef and pile on lettuce, cheese, tomatoes, sour cream, cilantro, and lime.

SWAPS & NOTES

Ground turkey or chicken: Works great-add an extra teaspoon of oil if using very lean meat.

A couple tablespoons of tomato sauce can work in a pinch; simmer a minute longer to thicken.

Add jalapeño or hot sauce at the table for spice-lovers.

Tortillas: Corn = classic and toasty; flour = softer, foldable, kid-friendly.

TIPS FOR SUCCESS

Dice the onion small so it disappears into the filling and seasons every bite.

That quick toast is what makes the seasoning taste "homemade," not dusty.

If the beef looks watery, give it another minute.

If it looks dry, add a splash more broth.

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Original recipe: <https://chefmaniac.com/classic-ground-beef-tacos-simple-ingredients-big-flavor/>