

Venison Taco Fries with Crispy Tortilla Strips: A Fun Taco Night Twist

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INGREDIENTS

- 1 pound ground venison
- 1 packet taco seasoning
- 8 corn tortillas, sliced into strips
- 1/2 cup vegetable oil
- 2 cups shredded cheddar cheese
- 2 cups shredded cabbage
- 1/2 cup salsa
- 1/2 cup sour cream
- Fresh cilantro

DIRECTIONS

- 1.** Fry the Tortilla Strips: Heat the vegetable oil in a skillet over medium heat. Once the oil is hot, fry the tortilla strips in batches until they are golden and crispy. Remove them with a slotted spoon and drain on paper towels.
- 2.** Brown the Venison: In the same skillet, carefully remove excess oil if needed, leaving just a little behind for cooking. Add the ground venison and cook until browned, breaking it up with a spoon as it cooks.
- 3.** Season the Meat: Stir in the taco seasoning along with the amount of water called for on the packet. Let the mixture simmer until the sauce thickens and coats the venison well.
- 4.** Build the Layers: Arrange the crispy tortilla strips on a serving platter or individual plates. Spoon the seasoned venison over the top, then add the shredded cheddar while the meat is still hot so the cheese starts to melt.
- 5.** Add Toppings: Top with shredded cabbage, salsa, and sour cream. Finish with fresh cilantro for a burst of color and flavor.
- 6.** Serve Warm: Serve immediately while the tortilla strips are still crisp and the cheese is melty.

SWAPS & NOTES

Corn tortillas are my favorite here because they fry up beautifully crisp and add that classic taco flavor, but flour tortillas can work too if that's what you have.

Ground venison gives this dish its hearty, slightly earthy flavor, but you could use ground beef or turkey if needed.

If you want to make the dish even more loaded, guacamole, pickled jalapeños, diced tomatoes, or sliced green onions would all fit right in.

For milder flavor, choose a gentle salsa and sharp cheddar.

TIPS FOR SUCCESS

Frying the tortilla strips in batches helps them crisp up evenly instead of sticking together in the pan.

Do not overcrowd the skillet, or they may steam instead of fry.

Once they come out of the oil, a quick sprinkle of salt adds even more flavor.

Because venison is leaner than beef, keep an eye on it while cooking so it does not dry out.

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