

Classic Beef Tacos Recipe

Category: Dinner

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Prep Time: 15 min

Cook Time: 20 min

Total Time: 35 min

Servings: 4

Difficulty: Medium

Calories: 350

Excerpt

A classic beef tacos recipe that's easy to make and packed with flavor. Perfect for a quick weeknight dinner or a special occasion.

Ingredients

- 1 lb Ground Beef
- 1 can Diced Tomatoes
- 1 tsp Chili Powder
- 1 tsp Cumin
- 1 tsp Paprika
- 1 tsp Salt
- 1 tsp Black Pepper
- 8 tortillas Corn Tortillas
- 1 cup Shredded Cheese
- 1 cup Diced Onion
- 1 cup Diced Bell Pepper

Instructions

1. **Brown the Ground Beef:** In a large skillet, heat 1 tablespoon of oil over medium-high heat. Add the ground beef and cook until browned, breaking it up into small pieces as it cooks.
2. **Add the Aromatics:** Add the diced onion and bell pepper to the skillet and cook until they are softened.
3. **Add the Spices:** Add the chili powder, cumin, paprika, salt, and black pepper to the skillet and cook for 1 minute.
4. **Add the Diced Tomatoes:** Add the diced tomatoes to the skillet and stir to combine.
5. **Simmer the Filling:** Simmer the filling for 10-15 minutes, stirring occasionally, until the flavors have melded together and the filling has thickened.
6. **Warm the Tortillas:** Warm the tortillas by wrapping them in a damp paper towel and microwaving for 20-30 seconds.
7. **Assemble the Tacos:** Assemble the tacos by spooning the filling onto a tortilla and topping with shredded cheese, diced onion, and diced bell pepper.

Tips

- **Use Lean Ground Beef:** Using lean ground beef will help reduce the fat content of the tacos.
- **Add Some Heat:** Add some diced jalapenos or serrano peppers to the filling for an extra kick of heat.
- **Use Fresh Cilantro:** Use fresh cilantro instead of dried cilantro for a brighter, more complex flavor.

FAQs

- What is the best type of cheese to use for tacos?

The best type of cheese to use for tacos is a blend of cheddar and Monterey Jack. This will provide a nice balance of flavor and texture.

- Can I use ground turkey instead of ground beef?

Yes, you can use ground turkey instead of ground beef. Just be sure to adjust the cooking time accordingly.

- How do I store leftover tacos?

To store leftover tacos, let them cool completely and then refrigerate or freeze them. When you're ready to eat them, simply reheat them in the microwave or oven.

Notes

Classic beef tacos are a staple of Mexican cuisine, and for good reason. They're easy to make, packed with flavor, and can be customized to suit any taste. In this recipe, we'll show you how to make the perfect beef tacos, from the tender and juicy beef to the crispy and crunchy tortillas.

Start by browning the ground beef in a large skillet over medium-high heat. Break it up into small pieces as it cooks, and then add the diced onion and bell pepper. Cook until they're softened, and then add the chili powder, cumin, paprika, salt, and black pepper. Cook for 1 minute, stirring constantly.

Next, add the diced tomatoes to the skillet and stir to combine. Simmer the filling for 10-15 minutes, stirring occasionally, until the flavors have melded together and the filling has thickened.

While the filling is cooking, warm the tortillas by wrapping them in a damp paper towel and microwaving for 20-30 seconds. Assemble the tacos by spooning the filling onto a tortilla and topping with shredded cheese, diced onion, and diced bell pepper.

Classic beef tacos are a versatile dish that can be customized to suit any taste. You can add diced jalapenos or serrano peppers for an extra kick of heat, or use fresh cilantro instead of dried cilantro for a brighter, more complex flavor. You can also use lean ground beef to reduce the fat content of the tacos, or add some diced tomatoes for extra moisture.

Whether you're a seasoned chef or a beginner in the kitchen, this recipe is sure to become a staple in your household. So go ahead, give it a try, and enjoy the delicious flavors of classic beef tacos!