



Insanely Delicious Ground Beef Tacos



Ingredients:

- 1 TBLs olive oil
- 1 pound lean ground beef
- 2 tsps chili powder
- 2 tsps cumin
- ½ tsp oregano
- ½ tsp garlic powder
- ½ tsp salt
- ½ tsp black pepper
- 2 TBLs tomato paste
- ½ cup water

For Serving the Tacos:

- 8 Corn or flour tortillas
- Lettuce finely chopped
- Shredded Mexican cheese blend or cheddar cheese
- Tomatoes, finely diced
- Red onions, finely diced
- Fresh cilantro
- Sour Cream, optional
- Guacamole, optional
- Hot Sauce, optional
- Pico de Gallo, optional
- Thinly sliced Avocado, lengthwise, optional

Method:

1. Heat the olive oil in skillet over medium high heat. Add the ground beef and cook until browned, about 5-7 minutes. Drain any fat.
2. Add the chili powder, cumin, dried oregano, garlic powder, salt, pepper, tomato paste, and water. Stir to combine and continue cooking over medium-low heat until the sauce has thickened, about 3-5 minutes
3. Serve warm over tortillas with lettuce, tomatoes, cheese and red onions, or your other desired toppings.