



Insanely Delicious Tacos



Ingredients:

- 1 pound ground beef
- 2 tsp chili powder or to taste; use less if sensitive to this spice
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp dried oregano
- ¼ tsp onion powder
- ¼ tsp salt
- ⅛ tsp black pepper
- ½ cup tomato sauce
- ½ cup water
- 8 taco sized white corn tortillas

For Serving the Tacos:

- 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 a large skillet over medium-high heat. Add the beef to the skillet and cook, crumbling with a spoon or spatula, until browned. Drain any excess grease from the skillet. (If you used 90% or 93% lean ground beef there may not be any extra grease to drain.)
2. Reduce the heat to medium and add the chili powder, cumin, garlic powder, dried oregano, onion powder, salt, pepper, tomato sauce, and water to the skillet. Stir to combine and cook, stirring often, for 5 minutes, or until taco meat is fully cooked and has reached your desired texture.
3. Serve the taco meat in warmed tortillas, with toppings as desired.