

Taco's My Way

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Recipe from: Michelle Day

Here's what you need:

2 pounds ground beef, I use an 85 - 15 fat ratio
2 packages of Taco Bell Taco seasoning (I buy this at Winco or Target)
1/2 - 3/4 cup water
2 cups romaine lettuce, chopped
1 avocado, diced
1 lime, cut into wedges
2 cups cheddar cheese, shredded
1 can refried beans
sour cream
salsa
hot sauce
1 bunch green onions, diced
flour tortillas
vegetable oil for frying

Line a sheet pan with a brown paper bag (or two) and a few paper towels and set aside.

In a large skillet brown the ground beef until it is no longer pink.

Pour in the two packets of taco seasoning and stir until mixed well. Add 1/2 - 3/4 cup water (no matter what the package says) you don't want the meat to runny. Simmer for about 15 - 20 minutes, long enough for the tortillas to be cooked and the veggies to be chopped.

Heat about 1/2 inch oil in a skillet over med-hi. When the oil is hot enough the tortilla will immediately start to bubble and fill with air. This process is very fast and the oil is very hot so BE CAREFUL. Cook about 15 - 30 seconds on each side folding in half when you flip it the first time.

When they are the color and crispy that you like remove to the paper bag lined tray and drain on paper towels until ready to serve. Repeat until all the tortillas are cooked.

Now the fun part ~ you get to fill these babies with whatever you like. Here's how we do it around our house.

Fill a tortilla with refried beans, then meat, lettuce, cheese, sour cream, avocado, salsa and a squeeze of fresh lime juice.

Serves 6 - 8