

DORITOS® FLAMIN' HOT® Ground Beef Tacos

INGREDIENTS

- 4 cups** DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 2 tbsp** olive oil
- 1 lb** lean ground beef
- 1/2 tsp** cayenne pepper
- 1/2 tsp** salt
- 1/2 tsp** black pepper
- 2 cloves** garlic, minced
- 1 onion**, diced
- 1 tbsp** chili powder
- 1 tsp** ground cumin
- 1/2 tsp** dried thyme
- 2 tbsp** tomato paste
- 1 can (15 oz)** diced fire-roasted tomatoes, with juice
- 2 tbsp** freshly squeezed lime juice
- 1 tbsp** Worcestershire sauce
- 8** hard shell tacos
- 2 cups** shredded lettuce
- 1 cup** shredded cheddar cheese
- 2** jalapeño peppers, thinly sliced

HOW TO MAKE

DIRECTIONS

In food processor, pulse half the DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips to make lightly crushed crumbs; set aside.

In large skillet set over medium-high heat, add oil. Add ground beef and cook, stirring occasionally, for 5 to 8 minutes or until starting to brown. Season with cayenne pepper, salt and black pepper.

Stir in garlic, onion, chili powder, cumin and thyme. Cook, stirring occasionally, for 2 to 3 minutes or until starting to soften. Stir in tomato paste. Cook, stirring occasionally, for 1 minute. Stir in fire-roasted tomatoes, lime juice and Worcestershire sauce; bring to a boil. Reduce heat to medium-low and cook, stirring occasionally, for 8 to 10 minutes or until beef is cooked through, most of the liquid has evaporated and sauce is thickened.

Divide beef mixture among tacos shells. Top with reserved crushed chips. Garnish with lettuce, cheese and jalapeño. Serve with remaining chips on the side.



PREP
TIME
20min



COOK
TIME
30min



SERVES
4

PRODUCT

