

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 it

1. In food processor, pulse half the DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips to make lightly crushed crumbs; set aside.
2. 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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	30 min	50 min	4

Made with



DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

3. 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.
4. Divide beef mixture among tacos shells. Top with reserved crushed chips. Garnish with lettuce, cheese and jalapeño. Serve with remaining chips on the side.