

# K?ymal? Taco

Easy ground beef tacos recipe with seasoned meat, perfect for weeknight dinners. Simple ingredients, authentic Mexican flavors in 30 minutes.

10	20	30	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

K?ymal? Taco

## Malzemeler

- 3 tbsp olive oil
- 2 clove garlic
- 0.5 onion
- 1 tbsp cumin
- 1.5 kg ground beef
- 2 pack taco seasoning

## Yap?l???

- Prepare the aromatics**

Heat 3 tablespoons oil in a large skillet over medium heat (160°C/325°F). Mince 2 cloves garlic and dice 0.5 onion into small pieces.
- Add the minced garlic, diced onion, and 1 tablespoon cumin to the hot oil. Cook, stirring frequently, until the onions are soft and translucent, about 3-4 minutes.**
- Brown the ground beef**

Increase heat to medium-high and add 1.5 kg ground beef to the pan, breaking it into small chunks with a wooden spoon. Cook without stirring for 2-3 minutes to allow browning.
- Break up the beef into smaller pieces and continue cooking, stirring occasionally, until all meat is browned and no pink remains, about 8-10 minutes total.**
- Season the meat**

Add 2 packs taco seasoning to the browned beef and stir to coat evenly. Cook for 1 minute until fragrant.
- Add 120ml (1/2 cup) water and stir to combine. Simmer until the liquid reduces and the mixture thickens slightly, about 3-4 minutes.**
- Serve**

Remove from heat and taste for seasoning. Serve immediately in warm tortillas with desired toppings.

## ?puçlar?

Sauté the aromatics first – always cook onions, garlic, and cumin in oil before adding the meat. This small step creates a flavorful foundation that elevates the entire dish.

Add ground beef gradually in small handfuls rather than all at once. This ensures even cooking and prevents the meat from steaming, resulting in better browning and texture.

Always drain the cooked ground beef before adding seasonings. This crucial step prevents greasy, soggy tacos and allows the seasonings to properly adhere to the meat.

Use store-bought taco seasoning packets for convenience and consistency. They're affordable and often more balanced than homemade blends, just be mindful of sodium content.

Make extra meat for future meals. Double the recipe and freeze half for quick taco nights later – the cooked filling keeps well for 3-4 months in the freezer.

Add fresh lime juice just before serving. The acidity cuts through the rich meat and brightens all the flavors, making it an essential finishing touch.

Warm your tortillas properly. For soft tortillas, heat them briefly in a dry skillet or directly over a gas flame for the best texture and flavor.

Set up a taco bar with various toppings. This allows everyone to customize their tacos and makes the meal more interactive and fun for families.