

BEEF STREET TACOS

INGREDIENTS

ITEM	QUANTITY
Lean Ground Beef	1 lb
Small Corn Tortillas	12
Garlic-infused Olive Oil	1 Tbsp.
Ground Cumin	1 Tsp.
Smoked Paprika	1 Tsp.
Chili Powder	½ Tsp.
Dried Oregano	½ Tsp.
Salt	½ Tsp.
Black Pepper	¼ Tsp.
Chopped Green Bell Pepper	½ Cup
Chopped Tomato	½ Cup
Shredded Lettuce	1 Cup
Fresh Cilantro	¼ Cup
Lime, Cut Into Wedges	1
Shredded Cheddar Cheese, optional	½ Cup

SERVING SIZE **3 TACOS**

PREPARATION

- Heat the garlic-infused olive oil in a large skillet over medium-high heat.
- Add the ground beef and cook, breaking it apart with a wooden spoon.
- Add the cumin, smoked paprika, chili powder, oregano, salt, and pepper.
- Cook until the beef is browned and fully cooked.
- Add the green bell pepper and cook for 2-3 minutes, until slightly softened.
- Warm the corn tortillas in a dry skillet or microwave.
- Fill each tortilla with the seasoned beef.
- Top with lettuce, tomato, cilantro, and optional cheddar.
- Serve with lime wedges.

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