

Crackets® Taco

Ingredients

- 3 oz Crackets® Box
- 8 oz ground beef
- 1 chill chipotle in adobo sauce finely chopped
- 3 cloves garlic
- 1/2 cup onion
- 1 tbsp tomato paste
- 1/2 cup refried beans
- 1/2 cup salt
- 1 pinch black pepper
- 1 tsp cumin
- 1 tbsp vegetable oil
- 1/2 cup green bell pepper
- 1 cup chicken stock
- Iceberg lettuce to taste
- Tomato to taste
- Sour cream to taste
- Cheddar cheese to taste

How to make it

1. Heat oil in a large saucepan over medium-high heat. Add the ground beef, onions, peppers, garlic, cumin, black pepper, salt and sauté until just turning golden.
2. Add the tomato paste, chipotle in adobo and cook for 2 minutes. Add the chicken stock and simmer until reduced by two-thirds, mix the refried beans and adjust seasoning.
3. Cut Crackets® in half with serrated knife, add stewed beef and beans into the Crackets®, and serve as little tacos. Top with julienne iceberg lettuce, diced tomato, sour cream and cheddar cheese if desired.



PREP
TIME
5 min



COOK
TIME
10 min



TOTAL
TIME
15 min



SERVINGS
4-6

Made with



Crackets® Box