

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 Tablespoon Tomato paste
- 1/2 cup Refried beans
- 1/2 cup Salt
- 1 pinch Black pepper
- 1 teaspoon Cumin
- 1 Tablespoon 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

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

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Made with



Crackets® Box