



Tacos

Servings: 4 Total Time: 25 minutes

Ingredients:

- 1 tablespoon olive oil
- ½ pound lean ground beef
- 1 teaspoon chili powder
- 1 teaspoon cumin
- ¼ teaspoon oregano
- ¼ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon tomato paste
- ¼ cup water

For serving the tacos

- 4 Corn or flour tortillas
- Lettuce finely chopped
- Shredded Mexican cheese blend or cheddar cheese
- Tomatoes chopped

Directions:

1. Heat the olive oil in skillet over medium high heat. Add the ground beef and cook until browned, about 5-7 minutes. Drain any fat.
2. Add the chili powder, cumin, dried oregano, garlic powder, salt, pepper, tomato paste and water. Stir to combine and continue cooking over medium-low heat until the sauce has thickened, about 3-5 minutes
3. Serve warm over tortillas with lettuce, tomatoes, cheese and red onions, or your other desired toppings.