

# Fully Loaded Beef Taquitos



Crunch into golden, crispy rolled tortillas stuffed with savory, spiced ground beef, melted cheddar, and zesty green chiles. Topped with fresh tomato salsa, creamy guacamole, and a dollop of cool sour cream.

## Ingredients

- 1 Yellow Onion
- 1 TBSP of Southwest Spice Blend
- 6 Flour Tortillas
- 1 Lime
- 3 TBSP of Sour Cream
- 1 tsp of Hot Sauce
- 10 oz of Ground Beef
- 1 unit of Tex-Mex Paste
- 1/2 Cup of Mexican Cheese Blend
- 1 Tomato

- 4 TBSP Guacamole

# Instructions

1. Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and lightly oil (or coat with nonstick cooking spray).
2. Wash and dry produce. Halve, peel, and thinly slice onion; mince a few slices until you have 1 TBSP.
3. Heat a large drizzle of oil in a large pan over medium-high heat. Add sliced onion; cook for 3 minutes.
4. Add pork; cook, breaking up meat into pieces, until pork is browned and cooked through and onion is softened, 4-6 minutes.
5. Stir in Southwest Spice Blend, Tex-Mex paste, and 1/3 cup water. Simmer until thickened, 2-3 minutes. Turn off heat.
6. Meanwhile, drizzle tortillas with 1 TBSP olive oil; brush or rub to completely coat on both sides. Place tortillas on a clean work surface. Once pork filling is done, add a heaping  $\frac{1}{4}$  cup filling to one side of each tortilla, then sprinkle each with 1 TBSP Mexican cheese blend. Roll up tortillas, starting with filled sides, to create taquitos. Place, seam sides down, on prepared sheet. Bake on middle rack until golden brown and crispy, 8-12 minutes.
  1. TIP: Make sure the taquitos are snug on the sheet—this will prevent them from unrolling.
7. While taquitos bake, finely dice tomato. Zest and quarter lime. • In a small bowl, combine tomato, minced onion, half the lime zest, and a squeeze of lime juice. Season with salt.
8. In a separate small bowl, combine guacamole, sour cream, remaining lime zest, and a squeeze of lime juice. Season with salt and pepper. • Divide taquitos between plates. Top with creamy guacamole, pico de gallo, and hot sauce.

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