

Classic Tacos

9 ingredients · 25 minutes · 4 servings



Directions

1. Prepare tortillas according to instructions on the package.
2. Heat a large skillet over medium heat. Add the avocado oil and the beef, stirring to break it up as it cooks. Add the onion powder, garlic powder, salt and cumin to the pan. Once the beef is cooked through, remove from heat.
3. Add the ground beef, lettuce and tomatoes to the center of each tortilla. Fold in half and enjoy immediately.

Notes

Serving Size

One serving is equal to two tacos.

Storage

Keep all ingredients refrigerated separately. Refrigerate ground beef in an airtight container up to 2 to 3 days.

More Toppings

Add shredded cheese, avocado, salsa, plain Greek yogurt, olives, red onions, cilantro or roasted corn.

No Ground Beef

Use ground turkey, chicken, pork or lamb instead.

Vegan & Vegetarian

Use lentils instead of ground meat.

Ingredients

- 8 Corn Tortilla
- 1 **tbsp** Avocado Oil
- 1 **lb** Extra Lean Ground Beef
- 1 **tsp** Onion Powder
- 1/2 **tsp** Garlic Powder
- 1/2 **tsp** Sea Salt
- 1/2 **tsp** Cumin
- 1/2 **head** Green Lettuce (small, finely chopped)
- 2 **Tomato** (medium, diced)