Tacos!!

Prep Time: 7 minutes  
Cook Time: 10 minutes  
8 Servings

Ingredients

- 1 tablespoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon cumin
- ¼ teaspoon cayenne pepper
- ½ tsp oregano
- ½ teaspoon salt
- ½ teaspoon fresh blacked pepper
- 1-pound ground beef
- ½ cup tomato sauce

Instructions

**Taco Seasoning:**

1. Combine and stir in a small bowl the chili powder, smoked paprika, cumin, cayenne pepper, oregano, salt and fresh black pepper.
2. Set to the side.

**Taco Meat:**

1. Heat a large skillet over medium heat and then add the beef. While cooking, make sure to break the beef with a wooden spoon.
2. Once the beef is fully cooked brown, drain the extra grease form the skillet.
3. Reduce the stove heat to low.
4. Add the seasoning above and the ½ cup of taco seasoning to the meat. Stir until the meat is evenly coated.
5. Allow meat to simmer for 5 minutes.
6. Add the taco meat to your taco shells or tortillas and add your toppings!

Don’t forget to share your tacos with Southern Food and Beverage Museum at jennie@southernfood.org!

Taco Meat Reference: [https://houseofyumm.com/wprm_print/9864](https://houseofyumm.com/wprm_print/9864)  
Taco Seasoning Reference: [https://www.budgetbytes.com/taco-seasoning/](https://www.budgetbytes.com/taco-seasoning/)
There are so many different ways to build tacos. Circle your preferred ingredients and toppings and list other ingredients and toppings that you use to make your tacos!

1. **Meat**
   - Beef
   - Chicken
   - Vegetarian

2. **The Shell**
   - Soft shell tacos
   - Hard shell tacos

3. **Salsa**
   - No Salsa
   - Mild Salsa
   - Medium Salsa
   - Spicy Salsa

4. **List what other toppings you use to make your tacos!**

Color in the taco shell with your preferred ingredients and toppings!
1. What was your favorite part of making tacos?

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2. What did you learn from making tacos?

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3. What other meat can you use the taco seasoning?

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4. What other recipes can you use taco meat?

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5. Make a final list of all the toppings you used to complete your taco!

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Draw your final platted tacos along with any additional side dishes you had with your tacos!