taco waffles

In queso you needed a family-friendly recipe for ANY meal, we've made Taco Waffles, corn waffles topped with tasty taco beef. That's right, you can have this for breakfast, lunch or dinner - taco 'bout innovative and delicious!

SERVES: 4

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ingredients

Taco Topping

1½ lbs lean ground beef
1 small onion, finely chopped
1 large garlic clove, minced
2 tsp chili powder
1 tsp ground cumin
1 tsp paprika
1 tsp kosher salt
½ tsp freshly ground black pepper
½ tsp dried oregano
1 (14oz) can diced tomatoes
1 cup water

Corn Waffles

1½ cups flour
½ cup cornmeal
1 tbsp baking powder
½ tsp kosher salt
2 eggs, lightly whisked
1½ cups whole milk
½ cup melted butter
1 tbsp honey
1½ cups fresh or frozen (thawed) corn kernels

Toppings

Shredded Monterey Jack cheese or cheddar cheese
Salsa
Chopped lettuce
Chopped avocado
Chopped tomato

directions

1. For the taco topping, in a large skillet, brown the ground beef over medium high heat. Cook 4-5 minutes until no longer pink. Drain liquid. Return to heat, add onions and garlic and cook for 2 minutes. Stir in chili powder, cumin, paprika, salt, pepper and oregano, cooking for 1 minute. Add tomatoes and water and bring to a boil. Lower heat to a simmer and cook for 10 minutes. Remove from heat and set aside until ready to assemble.

2. For the corn waffles, preheat waffle iron. In a large bowl, stir together flour, cornmeal, baking powder and salt. Add eggs, milk, melted butter, honey and corn kernels. Stir just until moistened. Let batter rest for 5 minutes. Cook in waffle iron until golden brown and cooked through.

3. To assemble, sprinkle waffle with shredded cheese. Top with salsa, lettuce, taco meat mixture, more shredded cheese, avocados and tomatoes. Serve immediately after assembly.

"Thank you, hard taco shells, for surviving the long journey from factory, to supermarket, to my plate and then breaking the moment I put something inside you. Thank you."

— JIMMY FALLON

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