

# RECIPE



**TITLE:** *Toasted Spice Street Tacos*

**CUT:** *Ground beef*

**PREP TIME:** *5 min.*

**COOK TIME:** *15 min.*

**SERVING SIZE:** *2-4 people*

## INGREDIENTS:

<i>2 lb ground beef</i>	<i>Oregano</i>
<i>2 tbs tomato paste</i>	<i>½ cup water</i>
<i>2 tsp chili powder</i>	<i>Lime juice</i>
<i>1 tsp cumin</i>	<i>Cilantro</i>
<i>1 tsp smoked paprika</i>	<i>Shells &amp; toppings</i>
<i>½ tsp coriander</i>	
<i>Pinch cinnamon</i>	
<i>Garlic powder</i>	

## **DIRECTIONS:**

1. *Brown beef and drain fat.*

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2. *Add tomato paste and cook until darkened.*

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3. *Stir in spices and toast briefly.*

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4. *Add water and simmer 5-8 minutes.*

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5. *Finish with lime juice and cilantro.*

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6. *Build tacos your way.*

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