



PREP TIME:
5 minutes

COOK TIME:
10 minutes

TACO THROWDOWN

The best taco meat you'll ever have! We typically use 90/10 ground beef, but 80/20 is just fine. The secret is to cook on medium, not high heat.

INGREDIENTS

- 1 pound of ground beef
- ¼ cup water
- 2 tbsp Skillet Riot Taco Throwdown Seasoning
- Dried Minced Onion (optional)



DIRECTIONS

- In a medium skillet, or large saucepan, add ground beef, water, and dried minced onion. Chop and stir often over medium heat. The water will help crumble the meat and make it softer.
- Once meat is browned, strain off most of the grease, leaving just a bit in the meat.
- Return to low heat, mix in the taco seasoning. Stir well to fully combine. If it's too dry, add a little water or tomato sauce. Once the meat starts to sizzle again, remove from heat.

NOTES

- Leave about ¼ of the grease in the meat for ultimate flavor.
- If making nachos, lower the taco seasoning to a tablespoon or just a little more.
- Left over taco meat can be stored in the fridge for a couple of days, or frozen for 6 months.

