

# Muffin Tin Taco Bowls

## Ingredients:

1 lb ground beef  
4 tbsp homemade taco seasoning  
2 tbsp olive oi, divided  
1 lime, juiced  
1 can petite diced tomatoes  
½ onion, diced  
¼ - ½ jalapeno, diced (depending on how spicy you like it)  
1 tbsp garlic, minced  
corn tortillas

### *For Topping:*

shredded cheddar cheese  
lettuce  
diced tomatoes  
salsa  
guacamole  
pickled jalapenos  
sour cream

## Directions:

Preheat oven to 375 degrees.

In a large skillet over medium high heat, heat 1 tbsp olive oil until shimmering. Add onion and jalapeno, and cook until onion starts to turn translucent, about 5 minutes. Add ground beef, garlic and taco seasoning to pan. Stir to combine, and use spoon to break up large pieces of beef.

Cook for 5 minutes, until no longer pink. Add tomatoes, and lime. Stir to combine. Let simmer over medium heat for 15 minutes.

Meanwhile, using the can from the tomatoes, or a round cookie/biscuit cutter, cut circles out of tortillas, and place in muffin tins to create little bowls. Use a pastry brush and brush remaining olive oil on tortillas. Bake for 5 minutes. Remove from oven and set aside.

Fill corn tortillas with cooked meat. Bake for 5 more minutes, or until tortillas are crispy. Remove from oven and top with your favorite taco toppings!