



## Cheesy Crunchy Beef Tacos

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 25 minutes

Total Time: 40 minutes

### Creamy Poblano Sauce:

1 poblano pepper

2 garlic cloves, skin on

2 cups fresh cilantro

1 avocado, halved

1/4 cup fresh lime juice

1 tsp ground cumin

Fine sea salt

### Beef Tacos:

1 pound lean ground beef

1 medium yellow onion, chopped

1 medium poblano pepper, seeded and chopped

2 tsp chipotle chile powder, plus more to taste

2 tsp smoked paprika

1 1/2 tsp ground cumin

1 tsp garlic powder

1/2 tsp dried oregano

1/4 tsp crushed red pepper flakes, plus more to taste

3/4 tsp fine sea salt

12 Seasoned Taco Shells, warmed (see below) or store-bought hard taco shells

1 cup shredded Mexican cheese blend

### Seasoned Taco Shells:

1 tsp fine sea salt

1/2 tsp onion powder

1/2 tsp garlic powder

1/2 tsp ground cumin  
1/2 tsp smoked paprika  
1/2 tsp chili powder  
1/8 tsp cayenne  
12 corn tortillas  
Olive oil, for brushing

#### Creamy Poblano Sauce:

Turn on the broiler. Arrange the poblano and garlic cloves on a baking sheet. Broil for 3-5 minutes, watching closely, until darkened on top. Using tongs, remove the garlic cloves. Flip the pepper and broil until charred, 2 to 3 minutes more.

Remove the baking sheet from the oven. Remove the garlic skins and the poblano seeds. Transfer the poblano and garlic to a blender or food processor and add the cilantro, avocado, lime juice, cumin, and a pinch of salt. Blend until smooth and creamy, scraping down the sides as needed, about 1 minute. If necessary, add water, 1 tablespoon at a time, to thin. Taste and add more salt as needed.

Store refrigerated in an airtight container for up to one week.

#### Beef Tacos:

Preheat oven to 425°F.

Place beef and onion in a large skillet over medium heat. Cook, breaking up the beef with a wooden spoon, until the beef is browned, about 5 minutes. Add the poblano, chipotle powder, paprika, cumin, garlic powder, oregano, red pepper flakes, and salt. Cook, stirring, until the spices are fragrant, 1 to 2 minutes more. Add 3/4 cup of water, then bring to a simmer and cook until the liquid has thickened slightly, about 10 minutes. Taste and add more seasoning as needed. Remove the skillet from the heat.

If you're making your own hard taco shells, see below. If you're using store-bought, stand the taco shells up on a rimmed sheet pan or in a 9 x 13-inch baking dish. Divide the meat evenly among the shells and top each with cheese. Bake for 10 minutes, until the cheese has melted.

Serve the tacos drizzled with the Creamy Poblano Sauce and finished with any other desired toppings.

### Seasoned Taco Shells:

Mix together all the spices, in a small bowl. Warm corn tortillas in the microwave until pliable, 30-60 seconds. Rub them on one side with a bit of olive oil. Sprinkle the spice mix over the olive oil so it sticks, then flip the tortillas over so the coating is facedown.

Layer the cheese and meat on top, fold the tortillas, and gently press so they enclose the filling. Arrange them on a baking sheet. Bake for 5-8 minutes, then flip and bake until the cheese is melted and the tortillas have crisped up, 5 minutes more. Sprinkle them with more of the seasoning, if you like.

*Recipe by Half Baked Harvest*