Jojo and Nina’s Amazing Tacos

NIBBLEDISH CONTRIBUTOR

Ingredients

- ½ kilo lean ground beef - ¼ cup all purpose flour - 1 tbsp chili powder - 1 tsp salt - ½ tsp dried minced onion - ½ tsp paprika - ¼ tsp onion powder - Dash garlic powder - ½ cup water - 12 SOFT taco flour tortillas - 2 cups shredded lettuce - 1 cup shredded cheddar cheese - Salt and pepper to taste - 4 tomatoes diced - 2 large onions diced

Instructions

This dish is really a combination of a taco and a shawarma. Please follow the directions and I'm sure you'll love this! Please send me your comments. ;-) 1.) In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef. 2.) Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula and break up the meat as it cooks. Heat for 5-6 minutes or until browned. The finished product should be very smooth, somewhat pasty with no large chunks of beef remaining. 3.) Heat up the flour tortillas in your microwave for 10-20 seconds or until warm. 4.) Spread sour cream over the tortillas. Build each taco by spooning 2-3 tbsp. of the meat into the warm tortilla. Spread some of the shredded lettuce, tomatoes and onions over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately.