JANE SMITH LIFESTYLE

Taco Cups

Prep: 15 min | Cook: 15 min | Serves: 12



These taco cups are a fun handheld twist on taco night — crispy little cups loaded with all the usual toppings.

Ingredients

- 12 wonton wrappers
- 1 lb ground beef
- 1 packet taco seasoning
- 1 cup shredded cheddar
- Sour cream, salsa, and diced avocado, for topping

Directions

1. Press wonton wrappers into a greased muffin tin to form cups.
2. Bake at 350°F for 5 minutes, until lightly golden.
3. Brown the beef and stir in taco seasoning per packet instructions.
4. Fill each cup with beef and top with cheese.
5. Bake 8–10 minutes more, until cheese is melted.
6. Top with sour cream, salsa, and avocado before serving.

Jane's Note

Press the wonton wrappers in firmly so the corners crisp up nicely.

Storage: Best fresh; refrigerate leftovers up to 2 days.