



Mini Taco Cups

Course: Dinner, Snack **Cuisine:** American, Mexican **Servings:** 12

Prep Time: 20 mins **Cook Time:** 10 mins **Total Time:** 30 mins

These tasty Beef **Wonton Taco Cups** are the perfect appetizer, snack or dinner! Made with store bought wonton wrappers and a muffin tin. Bake them up and serve hot, room temp or chilled!

You can serve them along side a crispy salad for an easy meal or served up as a quick snack.

Ground beef was used in these Taco Cups but you can easily sub ground turkey or ground chicken.

Ingredients

- 24 wonton wrappers
- 1 pound ground beef turkey or chicken
- 1 ounce package taco seasoning
- 1 tomato diced
- 1 1/2 cups shredded cheese
- 1/2 cup sour cream
- 1/4 cup sliced green onion if desired



Instructions

1. Preheat oven to 350 degrees
2. In large skillet brown ground beef and add taco seasoning following direction on package.
3. Add diced tomato. Remove from heat and set aside.
4. Spray 12 cup muffin tin with non stick spray.
5. Add ONE wonton wrapper to each muffin tin tray. Place one tablespoon of cheese onto each wrapper.
6. Place one additional wrapper on top of cheese with corner on opposite sides. Fill second wrapper with several tablespoons of beef taco filling using up all the beef filling.
7. Top with remaining cheese.
8. Bake for 10-15 minutes or until brown around edges and cheese is melted.

You can top yours with a little sour cream and salsa...maybe some guacamole.

Can I freeze these Taco cups?

- These freeze beautifully! Put in a Ziplock type freezer bag and freeze flat so they don't touch. That way you can remove individually. Wrap in a paper towel and put in microwave for about 45 second to a minute. That's it! Snack time!