



# Mini Taco Cups

Make every night a fiesta with these easy DIY taco cups!

12 - 18 cups



Easy

up to 15 Min.



## Ingredients:

### Crust:

1 package Shirriff Pie Mix  
4 tbsp butter cold  
6 tbsp cold water  
0.75 cup shredded cheese

### Taco Filling:

500 grams lean ground beef  
1 onion diced  
1 package taco seasoning  
tomato diced  
about 0.5 head of iceberg lettuce,  
shredded  
0.5 ripe avocados diced  
Salsa and sour cream

- 1 Pre-heat oven to 425°F (220°C)
- 2 Pour contents of pie crust package into a large mixing bowl, add in cheese and follow package instructions. Roll out crust to about 1/8" thick and cut out rounds that are just bigger than your muffin tin. Transfer rounds to lightly greased muffin tin, gently press the dough into the pan and sprinkle with 1 teaspoon of shredded cheese each. Bake for 10-12 minutes then remove from the oven.
- 3 While the shells are baking, sauté onions over medium heat. Add in beef, breaking up with the back of a wooden spoon. Cook until browned.
- 4 Drain beef mixture and return to pan. Add in taco seasoning and mix well.
- 5 Spoon 1 tablespoon of meat into each cup. Top with tomato, lettuce, avocado and condiments of your choice.
- 6 \*Tip; Prepare taco shells as directed and serve the toppings in bowls to create your own taco bar

