



Cheese Taco Cups

Ingredients

- 2 cups shredded cheddar cheese
- 1 tablespoon [Fustini's Chipotle olive oil](#)
- 1 small onion, chopped
- 3 garlic cloves, minced
- 1 lb ground beef
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon paprika
- Kosher salt and ground black pepper to taste
- sour cream for serving
- diced avocado for serving
- freshly chopped cilantro for serving
- chopped tomatoes for serving

Sharon's Hint

A new take on tacos! Adapted from delish.com

Directions

Step 1.

Preheat oven to 375 degrees F. and line a large baking sheet with parchment paper. Spoon about 2 tablespoons of shredded cheddar cheese a few inches apart. Bake until bubbly and edges are beginning to turn golden, about 6 minutes. Allow cooling on a baking sheet for 1 minute.

Step 2.

Carefully place melted cheese rounds in the bottom of a muffin tin and use your hands to help form the cheese around the muffin tin. When set, remove from pan & place on a paper towel to eliminate any extra grease.

Step 3.

In a large skillet over medium heat, heat olive oil. Add onion and cook, stirring occasionally until softened. Stir in garlic then add ground beef, break up the meat and cook until no longer pink. Drain any fat from the skillet. Season with chili powder cumin, paprika, salt and pepper.

Step 4.

Transfer cheese cups to a serving platter. Fill with cooked ground beef and top with sour cream, avocado, cilantro and tomato.