Double Decker Tacos (Taco Bell copycat recipe)

Delicious and easy homemade version of Taco Bell’s Double Decker Tacos
Yield:

8 servings
Ingredients:

8 hard taco shells
8 corn tortillas (or soft-taco-sized flour tortillas)
2 cups refried beans*, warmed
1 pound ground beef
1 onion
1 clove garlic, minced
1 tablespoon all-purpose flour
1/4 cup water
1 teaspoon chili powder
dash black pepper
1/2 teaspoon salt
1 teaspoon ground cumin (I love freshly-ground cumin!)
1 teaspoon brown sugar
Tapatio or other hot sauce, to taste
4 cups shredded lettuce
1 cup (4 ounces) shredded cheddar cheese
1 cup diced tomatoes Instructions:

1.
Fry ground beef with onion and garlic. Drain well and return to pan.
Toss meat with the tablespoon of flour. Stir in water, chili powder,
pepper, salt, cumin, brown sugar, and hot sauce. Bring to a boil,
stirring constantly, and breaking any large chunks of beef

into smaller
bits.

2. Heat a griddle or heavy skillet over medium heat. Lightly spray or
drizzle with a little oil and then cook corn tortillas until lightly
browned on both sides (1-2 minutes per side).

3. Evenly spread about 1/4 cup of the warmed refried beans over a
cooked corn tortilla. Place a hard taco shell inside and wrap with the
tortilla, so that the beans are a layer between the hard shell and soft
tortilla.

4. Fill taco with about 1/4 cup meat mixture, 1/2 cup lettuce, 2 tablespoons shredded cheese and 2 tablespoons diced tomato. Serve and enjoy!



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This recipe is from Tammy’s Recipes.