

## Titanic Taco by Steakhouse Elite

### *Ingredients:*

1 pound Steakhouse Elite Kobe-Crafted or Grassfed ground beef  
4 – 12” tortillas

### *Taco Seasoning:*

1/4t garlic powder  
1/4t onion powder  
1/4t oregano (dried)  
1t black pepper  
1T chili powder  
1/2t paprika  
1t salt  
1t cumin  
1/2c water

### *Toppings (optional):*

Lettuce  
Tomatoes (diced)  
Cheese  
Onion  
Cilantro  
Sour cream  
Salsa

### *Instructions:*

**Prep the taco shells:** Heat oven to 375. Lay tortillas directly over 2-3 rungs of the rack, allowing the ends to fall through the rack to create a “U” taco shell shape. If tortillas are too stiff, microwave for a few seconds or toss them over high heat in a pan with a shallow amount of oil. Bake until tortilla holds its shape (about five minutes), then remove from oven and allow to cool.

**Prep the taco seasoning:** In a small bowl, mix together garlic powder, onion powder, oregano, black pepper, chili powder, paprika, salt and cumin. Set aside.

**Brown the beef:** In a large skillet, brown Steakhouse Elite beef. Drain if needed or desired (note: Steakhouse Elite Grassfed product is so lean, this step may not be required). Add seasoning mix and half a cup of water. Stir together and let simmer for five minutes.

**Make the taco:** Layer meat inside of large taco shell and top with desired toppings.