



## Touchdown Taco Cups

### Ingredients:

- 16 Tillamook Sharp Cheddar Slices (2 packs)
- 1 lb ground beef
- Siete Taco Seasoning
- Tillamook Triple Cheddar Blend Shreds
- Sour cream
- Shredded lettuce
- Pico de gallo

### Preparation

1. Preheat the oven to 275 degrees. Place parchment paper on a baking sheet.
2. Lay out Tillamook Sharp Cheddar Slices on the baking sheet, evenly spaced apart. Bake for 20 minutes.
3. Once the slices are out of the oven, let them cool on the baking sheet for 3-5 minutes, until they are cool enough to touch but not fully set.
4. Grab a muffin tin and flip it so the bottom is facing up. Place the slightly warm slices over the bottoms of the muffin tin, shaping them with your hands to form individual cups. Let cool completely to set (~10 minutes)
5. While the shells are setting: Cook the ground beef according to the package (roughly 6-9 minutes on medium high heat). Add the taco seasoning once beef is starting to brown. Set aside.
6. Assemble the taco cups: Place the set cups on a plate. Add your ground beef to the taco cup, followed by the shredded lettuce, pico de gallo, sour cream, and Triple Cheddar Blend shreds. Enjoy!