

Taco Grilled Cheese Sandwich

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Taco Recipe

Ingredients

1 pound ground beef (70-80% lean)
1 tablespoon Chili Powder
1/2 teaspoon Salt
3/4 teaspoon Cumin
1/2 teaspoon Dried Oregano
1/4 teaspoon Garlic Powder
1/4 teaspoon Onion Powder
1/2 cup tomato sauce

Instructions

Cook the ground beef fully, drain grease, and then add 1/2 cup tomato sauce and taco seasoning. Allow to simmer for 5 minutes.
Add to tacos shells or use in any other recipes that call for taco meat.

Build the Sandwich

Ingredients

2 slices bread
1 tablespoon butter
2 slices cheddar (or 1/2 cup shredded)
1/2 cup taco seasoned ground beef
2 tablespoons salsa
2 tablespoons lettuce, shredded
2 tablespoons tomato, diced
1 tablespoon sour cream
1 tablespoon guacamole (optional)

Directions

1. Heat a clean pan over medium heat.
2. Butter one side of each slice of bread, place one slice in the pan with buttered side down, top with half of the cheese, the seasoned ground beef, salsa, lettuce, tomato, sour cream, guacamole, the remaining cheese and finally the other slice of bread with buttered side up.
3. Grill until golden brown on both sides and the cheese is melted, about 2-4 minutes per side.
4. Serve with extra salsa, guacamole and/or sour cream for dipping or topping.