

Taco Bell Copycat Cooking

- 11.29.23 -

Recipe #1: Crunchwrap Supreme

Servings: 6

Ingredients:

- 1 ½ pounds lean ground beef
- 1 small yellow onion chopped
- 2 Tablespoons taco seasoning
- 1/4 cup water
- 1 teaspoon minced garlic
- 1 jar nacho cheese or Queso cheese dip
- 6 burrito-size flour tortillas
- 6 tostada shells or corn tortillas
- 1 cup sour cream
- 2 cups shredded lettuce
- 1 tomato diced
- 1 cup shredded Mexican cheese blend
- cooking spray

Instructions:

1. In a large skillet, over medium-high heat, cook and crumble ground beef and onion, until beef is no longer pink. Drain grease. Stir in the taco seasoning mix, water and minced garlic. Continue to cook until it starts to boil. Reduce heat to low and let simmer for 5 minutes.
2. Warm the nacho cheese sauce or queso cheese in a microwave-safe bowl. Place the flour tortillas on a large plate. Microwave for 20 seconds to warm them.
3. Lay one flour tortilla on a flat surface. Spread 1/2 cup of taco meat onto the center of the tortilla. Drizzle a couple Tablespoons of nacho cheese over the meat. Top meat with one tostada shell or crispy corn tortilla *see notes below. Spread a thin layer of sour cream over the tostada shell. Top with lettuce, tomato and shredded Mexican cheese.

4. To fold the crunch wrap, start with the bottom of the flour tortilla and fold the edge up over the center. Continue to work your way around, folding the flour tortilla over the center fillings. There will be a spot left open in the center; cut a piece of another flour tortilla, and tuck it in the center, so it's fully covered.
5. Repeat with all remaining tortillas, tostadas and fillings. You'll have 6 crunch wraps total.
6. Spray a large, non-stick skillet with cooking spray. Heat over medium heat. Place one crunchwrap seam-side down onto the skillet. Cook for 1 to 2 minutes, or until golden-brown. Carefully, flip over and cook other side until golden-brown. Repeat process with all crunch wraps. Serve immediately.

Source: lifeinthelofthouse

Recipe #2: Cheesy Fiesta Potatoes

Servings: 12

Ingredients:

Potatoes:

- 5 lbs golden potatoes
- ½ cup oil
- ¼ cup all-purpose flour
- 2 tsp paprika
- 3 tsp salt
- ⅛ tsp dash cayenne pepper
- ½ tsp black pepper

Cheese Sauce:

- 10oz. Velveeta cheese, cubed
- ⅓ cup evaporated milk
- ⅛ tsp cayenne pepper
- 4 tbsp pickled jalapeno juice

Instructions:

1. Preheat the oven to 425 degrees F.
2. Boil washed and trimmed whole potatoes in 1 quart of water for 20 minutes.

3. Dice potatoes into 1-inch chunks. Toss with oil. Combine the coating ingredients and toss with the potatoes.
4. Divide potatoes onto two large greased baking sheets, spreading out (avoid overcrowding.)
5. Bake at 425°F for 35 minutes, rotating the pans from top to bottom in between.
6. While the potatoes are cooking, start the cheese sauce.
7. Place Velveeta cheese in a saucepot.
8. Add evaporated milk, cayenne pepper, and pickled jalapeno juice.
9. Heat over medium-low heat, stirring constantly, until the cheese is melted and the sauce is combined.
10. Adjust the seasoning with additional cayenne pepper and pickling juice.
11. Serve the potatoes with the cheese and sour cream or use for burritos or tacos!

Source: imhungryforthat and alyonascooking

Recipe #3: Mexican Pizza

Servings: 4

Ingredients:

- 1 pound ground beef
- ½ white onion, diced
- 2 cloves garlic, minced
- 2 tsp cumin
- 2 tsp chili powder
- 1 tsp garlic salt
- 1 tsp salt
- 1 tsp black pepper
- 2 cups tomato juice
- ¼ cup yellow cornmeal
- ¾ cup water
- 1 cup vegetable oil
- 8 flour tortillas (taco size)
- 15 ounce can refried beans
- 10 ounce can enchilada sauce
- 2 cups shredded Mexican cheese blend
- 1 diced tomato
- Sour cream, to taste
- Sliced black olives, to taste

Instructions:

1. Preheat oven to 400F.
2. Add the ground beef to a large skillet over medium-high heat and cook until browned, about 10 minutes, breaking into small pieces as it browns.
3. Add the onion and garlic and sauté until the beef is well browned and the onion is translucent.
4. Add the cumin, chili powder, garlic salt, kosher salt, and black pepper and cook for another 1-2 minutes, stirring often.
5. Stir in the tomato juice and cornmeal and simmer for 10-15 minutes or until the juice has cooked down and the cornmeal softens, stirring occasionally. Add more tomato juice or water if the mixture clumps.
6. In a separate large skillet, heat up 1 cup vegetable oil medium heat. Add one of the 8 flour tortillas (taco size) and cook for about 3-4 minutes (flipping frequently) until crisp. Continue with the rest of the tortillas. Set aside.
7. Meanwhile, heat up 15 ounce can refried beans in a microwaveable-safe bowl. This will make it easier to spread the beans onto the tortilla shells.
8. On each fried tortilla, slather a generous layer of refried beans. Then top with seasoned ground beef.
9. Place another tortilla on top. Slather about two Tablespoons from the 10 ounce can enchilada sauce on top. Then place some of the 2 cups shredded Mexican cheese blend on top of the sauce. Continue assembling the rest of the pizzas.
10. Place the pizzas on a large nonstick baking sheet and bake for about 8-10 minutes or until the cheese is melted. Serve with your favorite toppings like diced tomatoes, sliced olives, and sour cream.

Source: [thecountrycook](http://thecountrycook.com)

Recipe #4: Cinnabon Delights

Servings: 24

Ingredients:

- 1 can 12.4 oz Refrigerated Pillsbury Cinnamon Rolls
- 1/4 cup Betty Crocker Rich creamy white frosting
- 3/4 cup Granulated sugar
- 2 teaspoons Ground cinnamon
- 1/4 cup Melted butter
- 1/4 cup Caramel topping

Instructions:

1. The oven should be preheated to 350°F. Make sure the baking sheet is lined with parchment paper.
2. Remove the cinnamon rolls from the package and unroll each one. Cut each in three equal pieces. Using your hands, roll them into balls.
3. A small bowl should be filled with melted butter. The cinnamon and sugar should be combined in a separate small bowl.
4. Each ball of dough should be dipped in melted butter and then rolled in cinnamon and sugar. The dough should be placed on the baking sheet.
5. After 10 minutes, bake until golden brown and cooked through. Remove from oven and let cool in the freezer for 10 minutes.
6. A small tip should be fitted to the piping bag. Melt the frosting in the microwave for about 10 seconds, just enough to make it easier to pipe. Fill the piping bag with the frosting. If no piping bag is available, simply slice the bottom of the ball, and use a small spoon or knife to gently press the inside of the ball down so that you can fill it with the frosting. Then put the bottom back on.
7. If you do have a piping bag, squirt the frosting into the tip of each Cinnabon ball until you can feel it puff up a bit.
8. If desired, drizzle caramel sauce on top.