

Photo Coming Soon



Flavor-packed taco lettuce wraps

INGREDIENTS

- 2 Tablespoons Olive Oil
- ½ Cup Onion
- 1 lb Ground Beef
- 1 teaspoon Kosher Salt
- 1 Tablespoon Tomato Paste
- ¾ Cup Chicken Broth
- Romaine Lettuce Leaves
- Toppings
 - Cheese
 - Diced Tomatoes
 - Diced Onion
 - Guacamole

DIRECTIONS

1. Heat olive oil in a large skillet over medium-high heat. Add the onion and cook until just softened.
2. Add the ground beef and season with salt. Cook until the meat is browned and fully cooked.
3. Stir in the tomato paste and chili powder; cook for 1 minute.
4. Add the chicken broth and simmer, stirring occasionally, until thickened, about 5 minutes.
5. Double up the lettuce leaves for sturdiness, then fill with the beef mixture and your favorite toppings.
6. Serve immediately and enjoy!

NOTES

- **Feeling Adventurous?**

You could use ground turkey instead of ground beef.

- **Double Up The Lettuce**

Doubling up the lettuce leaves makes the lettuce shell sturdier and won't break as easily.

- **Want Some Heat?**

Add a pinch of red pepper flakes to give the meat a hint of heat.