



# Burnt Cheese Tacos

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	YIELD
5 mins	20 mins	25 mins	2 to 3 servings	6 tacos

## Ingredients

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### For the chipotle sauce

- 1/2 cup mayonnaise
- 2 tablespoons canned chipotle in adobo sauce, plus more to taste
- 1 tablespoon fresh lime juice
- 1/2 teaspoon kosher salt, plus more to taste

### For the tacos

- Nonstick cooking spray
- 3 1/2 cups shredded Mexican cheese, divided
- 6 (6-inch) corn or fajita-style flour tortillas

## Method

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### 1. Make the dipping sauce:

In a small bowl, whisk together the mayo, chipotle, lime juice, and salt. Taste and season with more salt or stir in more chipotle in adobo sauce for extra heat. Set aside.

### 2. Make the tacos:

Heat a large, nonstick skillet over medium heat and lightly coat with cooking spray. Once hot, sprinkle in 1/3 cup cheese in a 6-inch circle. It's okay if there are gaps in the cheese, as long as the circle is large enough.

Lay the tortilla on top of the cheese circle. There should be some pieces of cheese still visible around the edges of the tortilla. Then, sprinkle 1/4 cup cheese on top of half of the tortilla. Cook until the cheese in contact with the skillet starts to turn golden brown around the edges, about 2 minutes.

Use a rubber spatula to gently lift the crispy cheese off the skillet and fold the bare half of the tortilla onto the cheesy half, and press to adhere.

Cook until the center is completely melted and the crispy cheese is a deep golden brown on both sides, 2 minutes. Make the remaining tacos following these steps.

### 3. Serve:

Serve immediately with chipotle sauce for dipping.

The beauty of a burnt cheese taco is eating it while it's still hot and crispy. If you make a few too many, refrigerate the leftovers in an airtight container for up to 5 days, and reheat them on a hot skillet to re-crisp the exterior and get the insides melty.

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## Nutrition Facts (per serving)

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1194	66g	100g	48g
<b>CALORIES</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>