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Old School Beef Tacos



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Recipe courtesy of Guy Fieri ([/chefs/guy-fieri.html](#))

SHOW: Guy's Big Bite ([/shows/guys-big-bite.html](#))

EPISODE: Surf and Turf Tacos ([/shows/guys-big-bite/1200-series/surf-and-turf-tacos.html](#))



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Total Time:
1 hr 35 min

Yield: 8 servings
Level: Easy

Prep: 20 min

Inactive: 15 min

Cook: 1 hr

Next Recipe ([/recipes/patrick-and-gina-neely/old-school-sweet-potato-souffle-recipe.html](#))

Ingredients

Enchilada Sauce:

- 2 dried Guajillo or New Mexico dried chile pods
- Extra-virgin olive oil ([http://www.foodterms.com/encyclopedia/olive-oil/index.html](#))
- 3 cloves garlic ([http://www.foodterms.com/encyclopedia/garlic/index.html](#)), bashed
- 1/2 onion, rough chopped
- 1 tablespoon ground cumin
- One 28-ounce can diced tomatoes, such as Glen Muir Fire Roasted
- Canola oil

Taco Filling:

- Canola oil ([http://www.foodterms.com/encyclopedia/canola-oil/index.html](#))
- 1/4 cup diced onion
- 1/4 cup diced green bell pepper ([http://www.foodterms.com/encyclopedia/bell-pepper/index.html](#))
- 1/4 cup diced red bell pepper ([http://www.foodterms.com/encyclopedia/red-bell-pepper/index.html](#))
- 1 pound ground beef (80/20 blend)
- 1 tablespoon ground cumin
- 1 tablespoon granulated garlic
- 1 tablespoon paprika
- 2 teaspoons onion powder

Directions

For the enchilada sauce: Add 1 1/2 cups of hot water to a large bowl and add the dried chiles. Leave to sit so the chiles rehydrate and plump up, 15 to 20 minutes.

Heat a drizzle of olive oil in a medium saucepan ([http://www.foodterms.com/encyclopedia/saucepan/index.html](#)) over medium heat. Add the garlic and onions and saute until fragrant and soft, 5 to 6 minutes. Add the cumin, and then pour in the diced tomatoes, rehydrated chile peppers and their water. Season with some salt and pepper. Then cover and simmer until sauce has reduced and is thickened, about 30 minutes. Puree with a stick blender (or in a regular blender), taking care as the liquid is hot and the air in the blender will expand. Puree until smooth and keep warm.

For the taco filling: Set a large saute pan over high heat and add a drizzle of canola oil. Add the onions and bell peppers ([http://www.foodterms.com/encyclopedia/bell-pepper/index.html](#)) and saute until tender. Add the ground beef and saute while breaking up with the back of a wooden spoon. Cook until well browned, 7 to 8 minutes. Then season with the cumin, granulated garlic, paprika, onion powder, salt and pepper. Cook for 3 to 4 more minutes. Then stir in half the enchilada sauce (reserve the other half for assembly). Keep warm.

For the tortillas: Take a large nonstick saute pan or griddle ([http://www.foodterms.com/encyclopedia/griddle/index.html](#)) and spray lightly with the olive oil cooking spray. Warm a tortilla for about 30 seconds on both sides, and then lightly coat one side with a sprinkle of Parmesan ([http://www.foodterms.com/encyclopedia/parmesan/index.html](#)). Warm through, and then flip so it toasts cheese side down. Allow the cheese to cook and brown, about 15 seconds, and then remove from the pan. Repeat with the remaining tortillas.

To assemble: Place a tortilla, cheese side up, on a plate and top with the ground beef ([http://www.foodterms.com/encyclopedia/beef/index.html](#)) mixture, a slathering of the reserved enchilada ([http://www.foodterms.com/encyclopedia/enchilada/index.html](#)) sauce and garnish ([http://www.foodterms.com/encyclopedia/garnish/index.html](#)) with some tomatoes ([http://www.foodterms.com/encyclopedia/tomato/index.html](#)), shredded lettuce, crema, lime and cilantro.

Cook's Note: When blending hot liquids: Remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender ([http://www.foodterms.com/encyclopedia/bl1970er/index.html](#)) or food processor ([http://www.foodterms.com/encyclopedia/food-processor](#)

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[/index.html](#) and fill it no more than halfway. If using a blender, release one corner of the lid. This prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times then process on high speed until smooth

Kosher salt and fresh cracked black pepper

Recipe courtesy Guy Fieri

Tortillas:

Olive oil cooking spray

[\(http://www.foodterms.com/encyclopedia/cooking-spray/index.html\)](#)

Sixteen 7-inch corn tortillas

[\(http://www.foodterms.com/encyclopedia/tortilla/index.html\)](#)

1 cup finely grated Parmesan

CATEGORIES:

Beef ([/topics/beef-bourguignon-recipes.html](#)), Main Dish ([/topics/main-dish.html](#)), Taco ([/topics/taco.html](#))

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Garnish:

2 vine tomatoes, diced

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Old School Sweet Potato Souffle ([/recipes/patrick-and-gina-neely-old-school-sweet-potato-souffle-recipe.html](#))

Recipe courtesy of Patrick and Gina Neely ([/chefs/patrick-and-gina-neely.html](#))

1 cup Mexican crema

Beef Tacos with Mango-Hot Pepper Salsa ([/recipes/robin-miller-beef-tacos-with-mango-hot-pepper-salsa-recipe.html](#))

Recipe courtesy of Robin Miller ([/chefs/robin-miller.html](#))

2 limes, cut into wedges

Beef Tacos with Salsa Verde ([/recipes/food-network-kitchens/beef-tacos-with-salsa-verde.html](#))

Recipe courtesy of Food Network Kitchen ([/chefs/food-network-kitchen.html](#))

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