

WESTERN MINI TACOS

INGREDIENTS

• 24 WONTON WRAPPERS • 1 LB GROUND BEEF • 1 TBS CHILI PEPPER • 1/4 TSP GARLIC POWDER • 1/4 TSP ONION POWDER • 1/4 TSP CAYENNE PEPPER • 1/4 TSP DRIED OREGANO • 1/2 TSP PAPRIKA • 1-1/2 TSP GROUND CUMIN • 1/2 TSP SEA SALT • 1 TSP BLACK PEPPER • 2 TBS PICANTE SAUCE • 1/2 CUP CHUNKY SALSA • 4 OZ SHREDDED MEXICAN CHEESE • SOUR CREAM • SMALL BLACK OLIVES (SLICED) • CILANTRO FOR GARNISH



Directions 1. Pre-heat the oven to 425 F. 2. Press the wonton wrappers into mini (1-1/2 inch) muffin pan. 3. Brown the ground beef in a skillet. 4. Mix chili powder, garlic powder, onion powder, cayenne pepper, oregano, paprika, cumin, salt and pepper. 5. Add spices and picante sauce to ground beef and mix well. 6. Spoon the beef mixture into the wonton cups. 7. Top with salsa and cheese. 8. Bake for 5 minutes or until wontons are golden brown and cheese is melted. 9. Top with sour cream and black olives. 10. Garnish with a cilantro leaf.

REWARD: \$1,000.00



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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