

Crispy Italian Flavored Tacos

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This crispy Italian style taco recipe combines two of my favorite flavors Italian and Mexican.

A taco recipe can be made with a variety of fillings and seasonings, including beef, pork, chicken or fish, just to name a few.

Some people want the traditional Mexican ground beef kind, and me I like to experiment with different combinations of fillings and taco shells.

I would like to say these tacos came about from a brain storm, but the truth is, my intention was to make a Philly sandwich using ground sirloin on sourdough bread until I realized I didn't have the bread but I did have corn taco shells, a recipe is created just like that sometimes.

How I Made these Crispy Italian flavored Tacos

This crispy Italian flavored Taco recipe started like this.

First I sautéed the peppers, onions and garlic, then I added the ground sirloin, you can use any ground meat you like. Be sure not to over cook the meat, since it will be cooked twice.

Then I filled corn taco shells with the Italian flavored mixture, covered them with mozzarella cheese baked them in my toaster/air fryer until crispy and the cheese melted and golden brown.

Just like that a new recipe was created and let me just say

put a few aside for yourself before serving them, these Italian inspired tacos tend to disappear quickly.

Ingredients

- 8 corn taco shells
- 1 Lb. ground sirloin
- 2 Tbs. olive oil
- 1 Tbs. butter
- 1 green and 1 red bell pepper sliced
- 1 sliced yellow onion
- 1 Tbs. minced garlic
- 1 cup shredded mozzarella
- 1 cup prepared marinara

Instructions

1. In a large saute pan over bring the olive oil and butter to medium high
2. Add the onions, bell peppers and garlic saute until tender and just beginning to brown
3. Add the ground sirloin saute until brown salt and pepper
4. Add the marinara and mix well
5. Divide beef mixture among the taco shells in a oven proof casserole dish
6. Bake in a 375 degree oven for 15 minutes add the cheese last 5 minutes
7. ENJOY!!!