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> Taco Filling

# Taco Filling

*5x for 50 people*



Fold this Mexican-style mixture into corn tortillas for \_\_\_\_\_, or try it in our \_\_\_\_\_, on top of sweet potatoes, or as a hearty addition to stews.

Prep Time: 30 minutes    Total Time: 45 minutes    Yield: Makes 6 cups

## Ingredients

- 1 tablespoon vegetable oil
- 3 cups finely chopped onions (about 3 medium onions)
- 6 garlic cloves, minced
- 1 jalapeno chili, minced (seeds and ribs removed for less heat, if desired)
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 2 pounds lean ground beef
- 1 can (28 ounces) crushed tomatoes
- Coarse salt

## Directions

1. Heat oil in a large skillet over medium-high heat. Add onions; cook until softened, about 5 minutes. Add garlic, jalapeno, chili powder, cumin, and coriander; cook, stirring, 1 minute.
2. Add beef; cook, breaking up meat with a wooden spoon, until no longer pink, about 5 minutes. Stir in tomatoes; cook, stirring occasionally, until liquid has evaporated, 15 to 20 minutes. Season generously with salt.

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