

Tacos are a great fast dinner for your surprise company. With this great Taco recipe, you can also use your leftovers in a taco salad!

Tacos

For the sauce

- 3 or 5 ripe tomatoes, organic if possible, peeled, seeded, and chopped
- 1 small onion, finely sliced
- 1 tablespoon cider vinegar
- 1 clove garlic, finely chopped
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1/8 teaspoon cayenne

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- [Recipes](#)
 - [Appetizers](#)
 - [Desserts](#)
 - [Drinks](#)
 - [Main Dishes](#)
 - [Beef](#)
 - [Chicken](#)
 - [Seafood](#)
 - [Vegetarian](#)
 - [Sides](#)

For the ground beef

- 1 pound ground beef
- 1/2 teaspoon salt

For the garnishes

- 2 avocados, sliced
- 1 onion, finely chopped
- 1/2 bunch cilantro, chopped
- 2 tomatoes, organic if possible, chopped



Fresh ground beef keeps for 1 to 2 days in the refrigerator. Freeze well-wrapped for 2 to 3 months.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

- 3 cups shredded romain lettuce
- 2 cups grated cheddar cheese

Thanks For Your Time Cookie Arrangement



Just finished your big meeting...waiting to hear if you got the sale? Send them our new Thanks For Your Time Cookie Gift Bouquet. It's sure to impress your clients and potential customers and leave them smiling while they consider your offer!

Price: \$ 29.00 - \$ 80.00

BUY NOW

For the tacos

- 1 dozen corn tortillas
 - Oil for frying
1. To make the sauce: Simmer the tomatoes, onion, cider vinegar, garlic, chili powder, salt, and cayenne in a medium saucepan over low heat until the tomatoes and onions are soft. Remove from heat.
 2. While sauce is simmering, brown the ground beef in a skillet. Drain fat and add salt.
 3. To prepare the garnishes: Arrange the avocado, onions, cilantro, tomatoes, and shredded romain on a plate, or place in individual bowls.
 4. To make the tacos: Heat a few tablespoons of oil in a small skillet. Fry the tortillas for 1 to 2 minutes, turning once.
 5. Drain the tortillas on paper towels and fold over to form a taco shell.
 6. To assemble the tacos: Place the cheese, meat, and sauce in the taco shells and add garnishes.