

Crockpot Walking Tacos



INGREDIENTS

- 1½ lbs lean ground beef
- ¾ onion, diced
- ¾ cup salsa of choice
- 3½ tablespoons taco seasoning
- ½ cup beef broth
- 1 (15 oz) can pinto beans, drained and rinsed

For the Walking Tacos

- 10-12 individual bags Fritos and/or Doritos
- 2 cups shredded Mexican-blend or cheddar cheese
- 2 cups shredded lettuce
- 1 cup diced tomatoes
- Sour cream
- Salsa
- Guacamole or diced avocado, optional
- Sliced jalapeños, optional
- Chopped green onions, optional

DIRECTIONS

1. Add the raw ground beef, diced onion, salsa, taco seasoning, and beef broth directly to the slow cooker. Break the beef apart slightly and stir to combine.
2. Cover and cook on LOW for 4-6 hours or HIGH for 2-3 hours, breaking up and stirring the beef once or twice during cooking.
3. Once the beef is completely cooked through, use a wooden spoon or meat chopper to break it into small crumbles.
4. Stir in the drained and rinsed pinto beans during the last 30 minutes of cooking. Taste and adjust seasoning if needed.
5. To assemble the walking tacos, gently crush each bag of chips a few times before opening to create bite-size pieces.
6. Cut or tear open the top of each bag and fold the top edge down slightly to create a wider opening.
7. Spoon the warm beef and pinto bean mixture directly over the chips.
8. Top with shredded cheese, lettuce, tomatoes, sour cream, salsa, and any additional toppings you like.
9. Serve immediately with forks and let everyone build their own.