



The taco seasoning most of us are familiar with is a product of Tex-Mex cuisine. Tex-Mex is just as you would expect from the name - a fusion of Texan and Mexican flavors. Popular Tex-Mex dishes include fajitas, nachos, chili con carne, enchiladas, and queso, but we've found a few simple recipes using taco seasoning to "spice up" dinner from the usual (although delicious) taco.

A standard (1-ounce) packet of taco seasoning typically contains about 2-3 tablespoons, which is equivalent to 6-9 teaspoons. Some brands may vary slightly, but this is a general guideline. For example, McCormick's packaging states that it contains about 12 teaspoons, while Ortega's suggests that a serving is 2 teaspoons, or 1/6 of the packet, basically the same.



Homemade Taco Seasoning

Yields: 3 tablespoons
or equivalent of 1 packet of taco seasoning

1 tablespoon chili powder
2 teaspoons ground cumin
1 teaspoon smoked paprika
1 teaspoon fine sea salt
1 teaspoon ground black pepper
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon dried oregano
Pinch red pepper flakes, optional

In a small bowl, add all of the taco seasoning ingredients. Stir to combine and store homemade taco seasoning in an airtight container or spice jar for up to 6 months.



"Spice of Life" is a monthly
"Take & Make Spice Club Kit" featuring a
variety of unique spices, herbs, or blends.

This kit includes:

- Information on the featured spice
- 2-3 recipes
- A "sampling" of featured spice blend

The kits are free, but supplies are limited.
Please take only one kit per household.



Share your experience with us

Once you have created your culinary
masterpiece at home, you're
welcome to share photos of your
successes (and fails), opinions, tips, and
love (or not) of the spice on the library's
Facebook page, and may even be
featured on our Spice of Life webpage.



**Miss a spice? You can download flyers
from previous months from our webpage.**



490 East Grand Avenue
Wisconsin Rapids WI 54494

715-422-5136

www.mcmillanlibrary.org/spiceclub



September



Take & Make
Spice Club Kit



Taco Seasoning



Air -Fryer Mini Chimichangas

(Yields 14)

INGREDIENTS

1 pound ground beef
1 medium onion, chopped
1 envelope taco seasoning (3 tablespoons)
3/4 cup water
3 cups shredded Monterey Jack cheese
1 cup sour cream
1 can (4 ounces) chopped green chiles, drained
14 egg roll wrappers
1 large egg white, lightly beaten
Cooking spray
Salsa

INSTRUCTIONS

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; crumble meat; drain. Stir in taco seasoning and water. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Remove from the heat; cool slightly. Preheat air fryer to 375°. In a large bowl, combine cheese, sour cream and chiles. Stir in beef mixture. Place an egg roll wrapper on work surface with a corner facing you. Place 1/3 cup filling in center. Fold bottom one-third of wrapper over filling; fold in sides. Brush top point with egg white; roll up to seal. Repeat with remaining wrappers and filling. (Keep remaining egg roll wrappers covered with waxed paper to keep them from drying out.) In batches, place chimichangas in a single layer on greased tray in air-fryer basket; spritz with cooking spray. Cook until golden brown, 3-4 minutes on each side. Serve warm with salsa and additional sour cream.



Recipe Sources

- <https://www.gonnawantseconds.com/mexican-spaghetti-recipe/#wprm-recipe-container-15886>
- <https://www.tasteofhome.com/recipes/air-fryer-mini-chimichangas/>
- <https://www.simplejoy.com/taco-braid/>

Taco Braid

(Yields 4 servings)

INGREDIENTS

1 seamless crescent roll dough (or pizza dough)
1 pound ground beef
1 packet of taco seasoning (3 tablespoons)
1 cup salsa
1 1/4 cup cheddar cheese divided
fresh tomato and lettuce and jalapeños for topping

INSTRUCTIONS

Preheat your oven to 375F. In a large skillet over medium heat, cook the ground beef until no longer pink. Drain the fat. Stir in the taco seasoning and the salsa. (Do not add water.) Set aside. Spread the crescent roll dough out on a silicon mat or parchment paper and place that on a baking pan. Leaving three inches in the middle, make cuts down the side of the dough an inch apart on both sides. Spread the beef mixture down the middle of the braid. Top with 1 cup of the cheddar cheese. Take a strip of dough from one side and fold it over the middle mixture. Then take a strip from the other side and fold it over the middle. Continue down the dough, alternating sides until it is completely folded over. Pinch the ends of the dough to keep the filling inside while it bakes. Sprinkle the remaining cheddar cheese over the top of the braid. Bake for 20 to 25 minutes so that the top is nice and golden brown. Let stand about 10 minutes before topping with your favorite taco ingredients, cutting into it, and serving.



Mexican Spaghetti

(Yields 4 servings)

INGREDIENTS

1 pound ground beef
1 medium yellow onion
1 envelope taco seasoning (3 tablespoons)
1 (7-ounce) can diced green chiles undrained
1 (14.5-ounce) can diced tomatoes undrained
1 cup frozen corn thawed and drained
1 (8-ounce) can tomato sauce
2 3/4 cups water
8 ounces dried spaghetti noodles broken into thirds
1 cup cheddar cheese grated

INSTRUCTIONS

In a large skillet over medium heat, brown the ground beef and onion until the meat is no longer pink. Drain off any fat. Stir in taco seasoning, green chiles, diced tomatoes, corn, tomato sauce, and water, and bring to a boil. Stir in spaghetti noodles. Reduce the heat and simmer, covered, for 20-25 minutes or until the pasta is al dente. Sprinkle with cheese and serve.



More fun recipes to try:

Tex-Mex Chicken Strips

<https://www.tasteofhome.com/recipes/tex-mex-chicken-strips>

Cornbread Taco Bake

<https://www.tasteofhome.com/recipes/cornbread-taco-bake/>

Cool Ranch Potato Casserole

<https://www.plainchicken.com/cool-ranch-potato-casserole/>

Taco Snack Mix 3 Ways

<https://www.mccormick.com/recipes/appetizer/taco-snack-mix>

<https://www.plainchicken.com/taco-snack-mix-football-friday/>

<https://www.everydaymadefresh.com/taco-snack-mix/>