

Ground Beef Lettuce Tacos

Tacos are the perfect finger food and there's no reason why your Superbowl Sunday can't double up as Taco Night with this quick and easy, carb-free taco recipe.

Prep time: 5 minutes
Cook time: 15 minutes
Yields: 10 tacos

Taco Filling:

1 TBSP coconut oil
1lb ground beef
1 clove garlic, minced or pressed
1 tsp paprika
1 tsp cayenne pepper
1 tsp chili powder
Pinch of black pepper
1 tsp coconut aminos
2 tsp apple cider vinegar
2 heads romaine lettuce, hard, white end of stems removed

Garnish:

3 limes, quartered
1 green onion, chopped
1 red chili, finely chopped (optional)

- 1) Heat oil in a large skillet over medium heat. Add ground beef, garlic, paprika, cayenne, chili powder and black pepper. Cook, stirring occasionally, until meat is browned and cooked through.
- 2) Add the coconut aminos and vinegar. Stir to combine and cook 1 minute or until liquid has evaporated. Remove pan from heat.
- 3) Arrange lettuce cups on a platter. Scoop meat into each and garnish with a squeeze of lime, green onions and red chilis.