

Helergon Kitchen

Taco Ranch Bites – Easy Weeknight Dinner

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 2 tablespoons taco seasoning
- [ ] 1 cup ranch dressing
- [ ] 12 small corn tortillas, cut into 1-inch squares
- [ ] 2 tablespoons olive oil
- [ ] 1/4 cup shredded cheddar cheese
- [ ] 1 tablespoon lime juice
- [ ] Fresh cilantro, chopped (optional)

Instructions

1. Heat olive oil in a large skillet over medium-high heat; add the ground beef, breaking it up with a spoon.
2. Sprinkle taco seasoning over the beef, stir, and cook until browned and fragrant, about 5-7 minutes.
3. Meanwhile, in a separate pan, toast the tortilla squares in a thin layer of oil until golden and crisp, turning once.
4. Transfer the crisp tortilla pieces to a large bowl, drizzle with ranch dressing, and toss gently to coat.
5. Add the cooked seasoned beef to the bowl, sprinkle shredded cheddar, drizzle lime juice, and give everything a final toss.
6. Serve immediately, garnished with fresh cilantro if desired.

Nutrition per serving

420 kcal	22 g	28 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ranch seems too thick, thin it with a splash of milk.
- For extra crunch, bake the tortilla pieces at 400°F for 5 minutes before tossing.
- Feel free to add black beans or corn for extra texture.