



# Sparkle Kitchen

## **Tiny Tacos**

### **Ingredients**

12 small tortillas  
cooking spray  
1 cup cooked, taco-seasoned hamburger  
½ cup shredded cheddar cheese  
½ cup lettuce  
about 1/3 cup salsa

### **Directions**

Pre-heat your oven to 350 degrees.

Using a biscuit cutter or wide-mouth mason jar lid, cut a small circle out of each tortilla. Spray the bottom of a muffin tin with cooking spray, then fold the tortillas between the muffin cups to make taco shell shapes. Bake the shells for 10 minutes, then allow them to cool completely to harden up.

(If you don't want to waste the tortilla scraps that will be leftover, cut them into strips and toss them with a few tablespoons of olive oil and a pinch of salt. Bake them at the same time you make the taco shells, and use them like croutons on salads.)

Once the taco shells are ready, spoon in the fixings — a little seasoned meat, cheese, lettuce, and a dab of salsa for each.

**Enjoy them immediately!**