



Walking Tacos

Walking Tacos: The Ultimate Fun and Easy Outdoor Meal

Introduction

Craving a fun and easy meal for your next outdoor gathering or family night? Look no further! Our Walking Tacos are a hit for all ages and are perfect for summer. This inventive twist on traditional tacos transforms a bag of nacho cheese-flavored chips into a convenient and portable feast, making it ideal for picnics, BBQs, and camping trips.

Ingredients

- 1 lb ground beef
- 1 packet taco seasoning
- 4 individual bags of nacho cheese-flavored chips
- 1 cup shredded lettuce
- 1 cup diced tomatoes
- 1 cup shredded cheese

- 1/2 cup sour cream
- 1/2 cup salsa
- Optional toppings: sliced olives, jalapenos, guacamole

Instructions

1. ****Brown the Beef****: In a large skillet, cook the ground beef over medium heat until browned. Drain any excess fat.
2. ****Season the Meat****: Add the taco seasoning to the beef along with the recommended amount of water. Simmer according to the packet instructions.
3. ****Prepare the Chip Bags****: Carefully open the bags of nacho cheese-flavored chips.
4. ****Assemble the Tacos****: Spoon the seasoned ground beef directly into each chip bag.
5. ****Add Your Toppings****: Top with shredded lettuce, diced tomatoes, shredded cheese, sour cream, salsa, and any additional toppings you prefer.
6. ****Mix and Eat****: Gently mix the contents of the bag with a fork.
7. ****Enjoy****: Dig in and enjoy your Walking Tacos straight from the bag.

Notes

- ****Chip bag size****: The individual bags of chips should be large enough to hold all the taco toppings comfortably. Personal-sized bags generally work best for this recipe.
- ****Meat alternatives****: If you prefer, you can substitute ground beef for ground turkey, chicken, or even plant-based meat alternatives to cater to different dietary needs.
- ****Make ahead****: You can cook and season the ground beef ahead of time. Store it in the refrigerator and reheat it just before assembling the walking tacos.

See also [Crispy Air Fryer Chickpeas Recipe](#)

Suggestions

- **Kids' Party**: Walking Tacos are an excellent choice for children's parties. Setup a topping bar where kids can customize their own taco bags.
- **Healthier options**: For a lighter version, you can use baked chips and incorporate more veggies like diced bell peppers or corn.
- **Flavor variations**: Try switching up the chip flavors. Cool ranch or spicy chips can add an exciting twist to your walking tacos.

Conclusion

Walking Tacos offer a delicious, versatile, and fun way to enjoy a meal, especially when you're on-the-go. The combination of crunchy chips, flavorful beef, and fresh toppings make it a crowd-pleaser that's easy to prepare and enjoy anywhere. Whether it's a sunny picnic in the park or a cozy family night at home, these portable tacos are sure to be a hit.

FAQ

1. Can I make Walking Tacos with chicken or other meats?

Yes, you can substitute ground beef with ground chicken, turkey, or even shredded rotisserie chicken seasoned the same way as the ground beef.

2. What if I don't like nacho cheese-flavored chips?

You can use any type of chips you like. Cool ranch, plain, or even spicy flavored chips can work well with this recipe.

3. How do I store leftovers?

If you have leftover seasoned ground beef, store it in an airtight container in the refrigerator for up to three days. The rest of the ingredients should be fresh, so assemble the walking tacos just before serving to avoid soggy chips.

4. Can Walking Tacos be made vegetarian?

Absolutely! Use plant-based crumbles or seasoned beans as a meat substitute. All other toppings can remain the same or be adjusted to your dietary preferences.

See also [Southern Fried Chicken and Waffles Recipe](#)

****5. Are Walking Tacos messy to eat?****

Surprisingly, they are less messy than traditional tacos since everything is contained within the chip bag. However, you might want to have some napkins on hand just in case!

Enjoy making this delightful and easy meal that brings a vibrant twist to traditional tacos. Share with friends, family, and on social media with the hashtags [#WalkingTacos](#) [#EasyRecipes](#) [#SummerMeals](#) [#PartyFood](#) [#FamilyFriendly](#) [#TacoTime](#) [#OutdoorCooking](#) [#TornadoughAlli](#).