



Cheeseburger Taco Sliders



1/6 of recipe (1 taco): 98 calories, 4.5g total fat (2g sat. fat), 191mg sodium, 6.5g carbs, 0.5g fiber, 1.5g sugars, 7.5g protein

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Prep: 10 minutes **Cook:** 10 minutes



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Ingredients

- 6 oz. raw extra-lean ground beef (at least 95% lean)
- 2 tbsp. finely chopped onion
- 1/2 tsp. garlic powder
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- 2 tbsp. light/reduced-fat cream cheese
- 1 tbsp. ketchup, or more for topping
- 2 tsp. yellow mustard, or more for topping
- 6 [Ortega Mini Taco Slider Shells](#)
- 2 tbsp. shredded reduced-fat cheddar cheese
- 1/3 cup chopped tomato
- Optional toppings: chopped dill pickles, sesame seeds

Directions

Bring a large skillet sprayed with nonstick spray to medium-high heat. Add beef, onion, and seasonings. Cook, stir, and crumble until beef is fully cooked and onion has softened, 5–7 minutes.

Remove skillet from heat. Add cream cheese, ketchup, and mustard. Mix well.

Fill Taco Slider Shells with meat, about 2 1/2 tbsp. per shell. Top with cheese and tomato.

MAKES 6 SERVINGS

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