

Taco Cupcakes!

Our amazing provider **Barb** from **Wee Watch Newmarket** shared one of her wee ones' all-time favourite lunches: Taco Cupcakes! These fun, bite-sized taco treats are always a hit – not just at mealtime, but during prep too! The kids love getting involved in the kitchen, helping to layer the ingredients, and of course, the best part – choosing their own toppings to make it just the way they like it. It's a delicious and interactive lunch that turns mealtime into fun time!

What you need:

- 1 lb ground beef
- 1 packet taco seasoning
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 24 wonton wrappers
- 1/2 cup sour cream (for topping)
- 1/2 cup salsa (for topping)
- 1/4 cup chopped green onions (for garnish)

Taco Topping Options:

- Diced tomatoes
- Diced cucumbers
- Guacamole
- Shredded lettuce
- Sliced black olives



What to do:

1. Preheat your oven to 375°F (190°C) and lightly grease a muffin tin.
2. In a skillet over medium heat, cook the ground beef until browned. Drain excess fat, add taco seasoning, and cook according to package instructions. Remove from heat.
3. Press a wonton wrapper into each muffin cup, then add a layer of seasoned beef, a sprinkle of cheddar, and a layer of Monterey Jack.
4. Bake for 10-12 minutes, until the cheese is melted and the wrappers are golden and crispy.
5. Let cool slightly, then invite your children to start layering up their cupcakes. They can top with sour cream, salsa, and green onions and add on any additional toppings.

weewatch.com

