



## Taco Charcuterie Table Recipe & Setup



### Ingredients (Serves 10–12)

#### Proteins:

- 2 lbs seasoned ground beef
- 2 lbs shredded chicken (with taco seasoning or salsa verde)
- 1 lb grilled veggies (bell peppers, onions, zucchini)
- Optional: chorizo, carnitas, or black beans

#### Shells:

- 20–30 flour tortillas
- 20–30 crunchy taco shells
- Tortilla chips for Nachos

#### Cheeses:

- Shredded cheddar
- Cotija crumbles
- Queso dip (kept warm in a small crock or bowl)

#### Veggies & Toppings:

- Shredded lettuce
- Diced tomatoes
- Pickled red onions
- Jalapeño slices
- Corn salsa
- Guacamole
- Pico de gallo
- Lime wedges

#### Sauces:

- Sour cream
- Chipotle mayo
- Salsa roja
- Salsa verde
- Hot sauce variety



### Assembly Tips

- Use cutting boards, platters, or parchment-lined tables.
- Group items by category: proteins, shells, toppings, sauces.
- Add height with bowls, ramekins, and tiered trays.
- Garnish with cilantro sprigs, lime wedges, and mini flags or labels.



### Pro Tip:

- Keep proteins warm in slow cookers or warming trays.