

# Savory Beef & Pork Taco Meat

**Serves:** 4

**Ingredients:**

1 tablespoon butter

½ cup yellow onion, finely diced

2 cloves garlic, minced

½ jalapeno, seed and minced (about 1 teaspoon) or 1 small can diced green chiles

1 pound ground beef

½ pound ground pork

1 ½ teaspoons chili powder

1 ½ teaspoons cumin

1 teaspoon smoked or plain paprika

¼ teaspoon cayenne pepper (add more for extra heat)

1 teaspoon dried oregano

½ teaspoon Kosher salt

¼ teaspoon Black pepper

1 cup tomato sauce

2 tablespoons tomato paste

**Directions:**

Heat the butter in a large saucepan over medium heat. Add the onion and cook until it starts becoming translucent, stirring occasionally, about 4 minutes. Add the garlic and jalapeno (or diced chiles) and continue cooking over medium heat for one minute, stirring often.

Add the ground beef and pork. Cook over medium heat until the meat is fully browned, about 9 to 12 minutes, using a wooden spoon or rubber spatula to break the meat up into small pieces as it cooks. Remove the pan from the burner and drain the excess grease.

Return the pan to the burner and add the chili powder, cumin, paprika, cayenne pepper, oregano, salt and pepper. Cook over medium heat for 1 minute while stirring the mixture until the spices are fully combined. Taste and adjust the spices and seasoning as desired, using more cayenne and chili powder for extra heat.

Stir in the tomato sauce and paste until combined. Reduce heat to medium-low and simmer gently, stirring occasionally, for 10 minutes. Taste and add more salt and pepper as desired.

Serve immediately with your favorite taco trimmings.

**To store:** Store the taco meat in an airtight container and refrigerate for up to 5 days or freeze for up to 2 months.