



Slow Cooker Rotel Tacos



Ingredients:

- 2 pounds lean ground beef (93/7), cooked and drained
- 3 TBLs taco seasoning or a 1 ounce packet
- 16 ounces Velveeta cheese cubed
- 10 ounces Rotel
- ¼ cup whole milk
- Taco shells & flour tortillas
- Optional toppings: Shredded lettuce, diced tomatoes, diced avocado, sour cream, salsa, Pico de Gallo, cilantro, diced onions, bell peppers, jalapenos.

Method:

1. To a large skillet over medium high heat, add the ground beef and brown, breaking apart as it cooks, until no longer pink. Drain any grease, if necessary.
2. To the bottom of a 6-quart slow cooker, add the cooked ground beef, taco seasoning, cubed Velveeta, the can of Rotel, and milk. Stir together.
3. Cover and cook on LOW for 4 hours.
4. Once fully melted, stir, and then spoon into taco shells and top with favorite toppings.

Notes

- The cheesy beef mixture is also great served over tortilla chips for nachos or on top of cilantro lime rice.
- If you like heat, use the medium or hot version of Rotel.