

## Spicy Chili Cups

**Serves: 24 cups**

**Prep time: 20 minutes**

**Cook time: 30 minutes**

### Spicy Chili

1 pound ground beef  
3 tablespoons TABASCO® Sauce  
1 cup diced onion  
1/2 cup diced red pepper  
1/2 cup diced green pepper  
2 cloves garlic, minced  
2 teaspoons cumin  
2 teaspoons smoked paprika  
1 teaspoon salt, plus more to taste  
1 (15 oz) can diced tomatoes with green chiles, **undrained**  
1 (15 oz) can pinto beans, drained  
1 (15 oz) can corn, drained

### Tortilla Cups

6 La Banderita Mega Burrito Flour Tortillas

### Optional Toppings

Shredded cheese  
Shredded lettuce  
Sour cream or crema  
Guacamole  
Pico de Gallo

### Spicy Chili Directions

- Cook beef, breaking it up as you go, in a large stockpot over medium heat.
- Once cooked, add in TABASCO® Sauce, onion, red pepper, green pepper, garlic, cumin, smoked paprika, and salt.
- Cook, stirring regularly, until the peppers are tender, about 5-10 minutes.
- Stir in tomatoes, pinto beans, and corn.
- Simmer on low heat for 5-10 minutes.
- Taste and re-season, if necessary.

### **Tortilla Cups Directions**

- Preheat oven to 375 degrees F and grease 2 (12 slot) non stick muffin tins with cooking spray. Set aside.
- Stack tortillas on a clean work surface.
- Use a 4.5 inch round cookie cutter to cut 4 rounds out of each tortilla. Makes 24 rounds.
- Gently press one round into one slot of the muffin tin. (see video for visual)
- Repeat with remaining tortilla rounds.
- Bake in preheated oven until the tortillas are lightly crispy and golden brown, about 10 minutes.
- Remove from oven and fill each cup with spicy chili.
- Serve with optional toppings and enjoy!