

# Navajo Tacos (Easy Fry Bread Recipe)



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## Ingredients

### For the Navajo Fry Bread

- 2 Cups [All-Purpose Flour](#)
- 1 Teaspoon **Salt**
- 2½ Teaspoons [Baking Powder](#)
- 2 Tablespoons **shortening**
- ¾ Cup **Milk**

### For Beef

- 1 Pound **Beef Ground Chuck**
- **Salt And Pepper** To Taste
- 1 Teaspoon **Granulated Garlic**
- ¾ Cup **Onion** Diced

- 2 **Cloves Of Garlic** minced
- 1 **Jalapeño** Seeded And Minced
- 2 **Roma Tomatoes** Diced
- 3 Teaspoons Chile Ancho Powder
- 1 Teaspoon Cumin
- 1/2 Teaspoon Smoked Paprika
- 1/2 Teaspoon Oregano
- 1½ Tablespoons Maggi Sauce Or Worcestershire
- 2 Ears Fresh Corn Off The Cob Or 1 Full Cup Frozen Corn

### You Will Also Need

- 8 Ounces **Colby Jack Cheese** Shredded
- 4 Cups **Lettuce** Shredded
- 1 Cup **Tomatoes** Diced
- 2 **Fresh Or Pickled Jalapeños** Sliced
- 4 **Green Onions** Sliced
- 1/4 Cup **Cilantro** chopped
- 1 Cup **Sour Cream**
- **Hot Sauce**

### Difficulty: Not Too Tricky

*Crispy fry bread loaded with savory beef, corn, cheese and fresh toppings! How many toppings will you add to your?*

Navajo tacos brings out the kid in me! Crispy Indian fry bread, with my favorite [beef recipe](#), then loaded with fresh toppings. This Native American quick bread is very similar to preparing flour tortillas. The freshly rolled out dough is fried until perfectly golden brown and crispy. The most difficult part of this recipe is deciding what fresh toppings you want to add. Another great thing about this Navajo tacos recipe is that the bread can be dredged in cinnamon and sugar then drizzled with honey for a quick [dessert](#) or snack. Dinner and dessert in one easy recipe!

## Directions

### For the Navajo Fry Bread

1. In a large bowl, sift the dry ingredients. Using your hand or a pastry cutter, cut in the shortening until you have small crumbles. Gradually mix in the milk and knead until dough forms. Roll 12 equally sized balls and place into plastic storage bag for 20 minutes.
2. After 20 minutes, on a lightly floured surface roll out the dough balls to a 5-inch disc. Set rolled out dough aside.
3. Preheat 2 cups of oil to medium heat for 5 minutes or until oil temperature reaches 350°F.
4. When ready, using a fork, puncture the surface of dough in a few places. Fry one at a time, pushing down into the oil if it blows up too much. Fry until golden brown and crispy on each side. Drain onto a baking sheet lined with paper towels.

### For the Beef

1. Preheat skillet to medium heat for a few minutes. Add the beef. Season with salt, pepper and garlic powder. Stir well to combine. Continue cooking until nicely browned, draining any excess fat if needed.
2. Add in the onions, garlic and jalapeño. Saute for 5 minutes. Add the tomatoes and cook for another 5 minutes.
3. Stir in the chile ancho powder, cumin, paprika, oregano and Maggi sauce. Stir well to combine and taste for salt. Remove the corn kernels from the cob and stir into the picadillo. Cover and simmer for 10 minutes.
4. To the fry bread, add some ground beef, cheese, lettuce, tomato, jalapeños, green onions, cilantro, sour cream and hot sauce. Serve right away.