

Walking Ta-Cones



Ingredients:



- 1 pound ground beef
- 1 package taco seasoning
- 1 block [Hiland Dairy Cheddar Cheese](#), shredded
- 1 cup shredded lettuce
- 1 cup chopped tomatoes
- 1 cup chopped black olives
- 1 (8-ounce) container [Hiland Dairy Sour Cream](#)

- Taco sauce, optional
- 1 package flour tortilla shells

Directions:

Prepare ground beef and taco seasoning according to package directions.



Place a flour tortilla on a microwave-safe plate and sprinkle with cheese. Be sure to sprinkle more cheese around the edges than in the middle of the tortilla.



Microwave the tortilla 25-30 seconds until the cheese is just melted.



Remove from microwave and place crumpled parchment paper down the center the tortilla. Be sure to make the parchment balls ascend in size.

- *Tip: It's important to use only microwave-safe parchment paper. Aluminum foil could cause a fire in the microwave, and paper towels or wax paper will stick to the cone's cheesy interior.*



Immediately roll the tortilla over balled parchment paper to form a cone. Press the bottom of the tortilla tip upward to close the cone.



Set cone aside and let cool for about 5 minutes.

Remove parchment paper from inside the cone.



Fill the cone halfway with meat and additional toppings. Repeat layering once more until the walking ta-cone is full.