

Choco Fever Dream

Taco Ranch Bites – Easy Snack Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (or turkey), diced into 1-inch cubes
- [ ] 1 tbsp taco seasoning blend (cumin, chili powder, paprika)
- [ ] 1 tsp lime juice
- [ ] 2 tbsp ranch seasoning mix
- [ ] 1 cup panko breadcrumbs

Ranch Dip

- [ ] 1/2 cup sour cream
- [ ] 2 tbsp mayonnaise
- [ ] 1 tsp dried dill
- [ ] 1 tsp onion powder
- [ ] Salt to taste

Instructions

1. In a bowl, toss the meat cubes with taco seasoning, lime juice, and ranch mix; let sit 5 minutes.
2. Place panko in a shallow dish; roll each seasoned cube until fully coated, pressing gently.
3. Heat oil in a deep skillet to 350°F; fry bites in batches until golden, about 2-3 minutes per side.
4. Drain on paper towels, then serve with the ranch dip and a squeeze of fresh lime.

Nutrition per serving

260 kcal	18 g	12 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder bite, halve the chili powder in the taco seasoning.
- For extra herb flavor, stir some chopped cilantro into the ranch dip.
- A quick tip: Freeze coated bites for 10 minutes before frying; it locks in moisture.