

Treasure Barrel

Taco Ranch Bites

Bold, crunchy taco-style bites with a cool ranch finish, ready in minutes.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 small corn tortillas, cut into 6-inch wedges
- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp taco seasoning blend
- [ ] 1/2 cup shredded sharp cheddar cheese
- [ ] 1/2 cup ranch dressing (thick)
- [ ] 2 tbsp olive oil (for frying)
- [ ] 1 tsp lime zest
- [ ] 2 tsp lime juice

Optional Garnish

- [ ] Fresh cilantro, chopped
- [ ] Sea salt, to taste

Instructions

1. Preheat a large skillet over medium-high heat and add olive oil; heat until shimmering.
2. In a shallow bowl, combine flour and taco seasoning; toss tortilla wedges until lightly coated.
3. Fry the coated wedges in batches, turning once, until golden and crisp, about 2-3 minutes per side.
4. Transfer fried wedges to a paper-towel-lined plate. While still hot, drizzle with ranch dressing, sprinkle cheddar, lime zest, and lime juice; toss gently.
5. Finish with a pinch of sea salt and chopped cilantro. Serve immediately.

Nutrition per serving

260 kcal	9 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly after frying; the coating adheres best while the wedges are hot.
- If you prefer extra heat, add a dash of cayenne to the taco seasoning.
- For a baked version, follow the Pro Tips card’s baking suggestion.