

Zucchini Bread Recipes

Strawberry Crunch Cheesecake Tacos

20 min Prep time	**5 min** Cook time	**25 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Taco Shells & Crunch

- [ ] 12 mini crunchy taco shells
- [ ] 1 tbsp melted butter (optional, for extra crispness)

Cheesecake Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp fresh lemon juice
- [ ] 1 cup fresh strawberries, thinly sliced

Finishing

- [ ] Extra powdered sugar for dusting
- [ ] Whole strawberry slices for garnish

Instructions

1. If you like extra crispness, brush the inside of each taco shell with melted butter and pop them in a 350°F oven for 2-3 minutes, then let cool.



2. In a mixing bowl, beat the softened cream cheese until smooth, then add powdered sugar, vanilla, and lemon juice; mix until fully incorporated.



3. Gently fold the sliced strawberries into the cheese mixture, reserving a few slices for garnish.



4. Using a pastry bag or a zip-lock bag with a corner cut, pipe the cheesecake filling into each taco shell, filling about three-quarters full.



5 Dust each filled taco with a light sprinkling of powdered sugar, top with a whole strawberry slice, and serve immediately.



Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the filling chilled; warm cheese can become runny.
- Do not over-fill the shells, or they may lose their crunch.
- If strawberries release too much juice, pat them dry with a paper towel before folding.