

Foodnity Recipes

Strawberry Cheesecake Dessert Tacos

15 min Prep time	**5 min** Cook time	**20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 small corn tortilla shells
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 cup fresh strawberries, sliced
- [ ] Pinch of salt

Optional Toppings

- [ ] Additional powdered sugar for dusting
- [ ] Fresh mint leaves for garnish

Instructions

1. Warm each tortilla shell in a dry skillet over low heat for about 10 seconds per side, just until pliable, then transfer to a cooling rack to crisp.
2. In a medium bowl, beat the softened cream cheese with powdered sugar, vanilla, lemon zest, and a pinch of salt until light and fluffy.
3. Gently fold the sliced strawberries into the cheesecake mixture, being careful not to crush them.
4. Spoon the cheesecake-strawberry filling into each crisp shell, filling about three-quarters full.
5. Dust with extra powdered sugar, garnish with a mint leaf or an extra strawberry slice, and serve immediately.

Nutrition per serving

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

Tips & notes

- If the shells soften too quickly, serve the tacos on a paper towel to absorb moisture.
- For extra zing, add a drizzle of honey or a splash of strawberry cheesecake bowl syrup.
- Adjust sweetness by tasting the cream cheese mixture before folding in fruit.