

Introduction

Viral Beef Tortilla Skewers, also known as **Viral Beef Tortilla Kebabs**, pair crispy golden tortillas with juicy, spiced beef, brushed with garlic butter and served with a bright jalapeño–cilantro crema. Shareable, photogenic, and ready in 30 minutes.

Prep	Cook	Total	Servings	Difficulty	Yield
15 min	15 min	30 min	6	Easy	12 skewers



Watch the full video tutorial:

Scan the QR or visit

<https://homecooklegacy.com/wp-content/uploads/2025/10/10131.mp4>

Viral Beef Tortilla Skewers

The Viral Dinner That Took TikTok by Storm

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Step-by-Step Visuals



Mix beef filling with spices



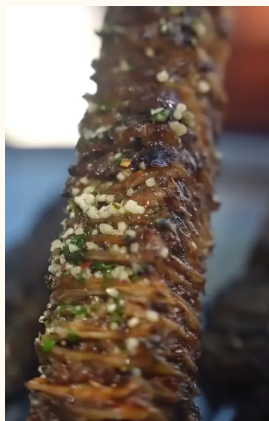
Layer tortillas with beef mixture



Stack and press layers evenly



Thread onto skewers



Grill until crisp and golden



Drizzle with cilantro-jalapeño crema

Ingredients

- 1 lb (450g) lean ground beef (90% lean recommended)
- 1 medium red bell pepper, finely diced (about ½ cup)
- 1 medium red onion, finely diced (about ¾ cup)
- 2 large garlic cloves, minced or pressed
- 1 medium jalapeño, deseeded and finely chopped
- 2 tbsp fresh flat-leaf parsley, finely chopped
- 1 tsp smoked paprika
- 1 tsp ground sumac (or 1 tsp lemon zest)
- 1 tsp fine sea salt
- ½ tsp freshly ground black pepper

Assembly

- 6 medium flour tortillas (8-inch diameter)
- 2 tbsp unsalted butter, melted
- 2 garlic cloves, minced (for garlic butter)
- 12 wooden or metal skewers

Jalapeño–Cilantro Crema

- 1 cup (240g) plain Greek yogurt
- 1 medium jalapeño, deseeded
- 2 large garlic cloves
- ½ cup fresh cilantro
- Juice of 1 large lemon
- ¼ tsp fine sea salt
- 2 tbsp cold water

Step-by-Step Instructions

- 1. Mix the filling:** Combine beef, onion, pepper, jalapeño, parsley, and spices until evenly blended and slightly sticky. Refrigerate for 10 minutes.
- 2. Prep tortillas:** Trim rounded edges to create squares. Warm slightly to prevent tearing.
- 3. Spread and layer:** Spread 2–3 tbsp beef mixture thinly on each tortilla (~¼ inch thick). Layer 3 tortillas with beef between each.
- 4. Cut and skewer:** Cut stack into 2-inch strips. Thread onto skewers (use two parallel skewers to prevent spinning).
- 5. Cook:** Grill medium-high 3–4 min/side with garlic butter; or skillet in lightly oiled cast iron until golden; or air fryer 375°F / 190°C ~12 min, flipping halfway.
- 6. Blend crema:** Mix all crema ingredients until smooth; chill 10 minutes.
- 7. Serve:** Brush skewers with garlic butter, rest 2–3 minutes, serve with crema.

Nutrition Facts (per serving – 2 skewers)

Calories	170 kcal
Protein	13 g
Fat	9 g (4 g saturated, 4 g unsaturated)
Carbohydrates	12 g
Fiber	1 g
Sugar	2 g
Sodium	220 mg
Cholesterol	40 mg

Summary. These **Viral Beef Tortilla Skewers** deliver crisp tortillas, juicy beef, and a bright crema—ready in 30 minutes. Perfect for parties, weeknights, and viral-worthy plating.