

[KITCHEN & COOKING](#)

NATIONAL TACO DAY 2023 IS HERE! THESE PRODUCTS WILL UPGRADE YOUR TACOS AT HOME

Elevate your tacos for the occasion



Written by [Kaleb A. Brown](#), News Staff Writer who ties events you care about to products you need.
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Today, October 4, is National Taco Day! The history of the taco differs depending on your definition. Many claim that taco variations have existed for hundreds, if not thousands, of years but specific records of the food we know as the taco only date back as far as the late 1800s, with its first mention being in American newspapers in 1905. What we do know for sure is that over the century since its stateside introduction, the taco has become a staple of American cuisine.

There are plenty of **taco discounts and freebies** being offered at restaurants in honor of the day. If you're looking to make tacos just the way you like it at home, we have some products that'll help take them to the next level.

What is National Taco Day?

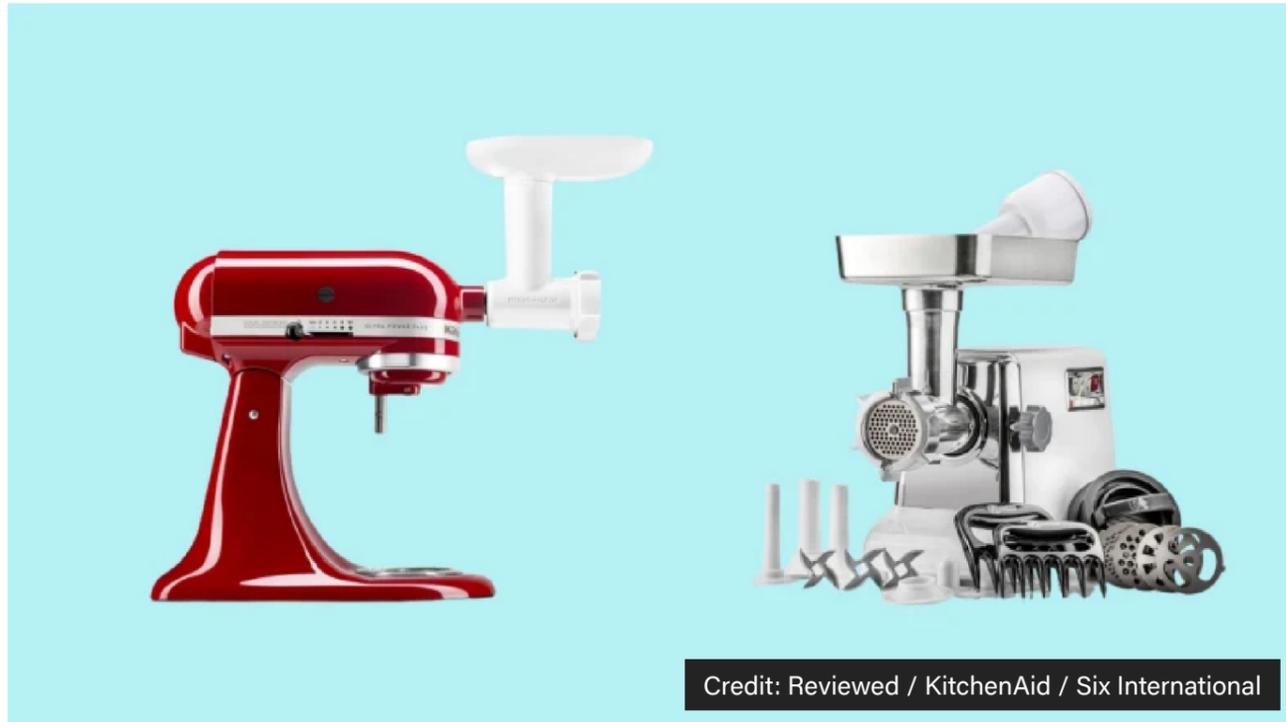
As the name suggests, National Taco Day is a holiday dedicated to celebrating everything about tacos. The holiday was allegedly **started in 2009** by the Del Taco chain.

When is National Taco Day 2023?

National Taco Day is observed annually on **October 4**. It is not, unfortunately, always celebrated on Taco Tuesday, as evidenced by it falling on a Wednesday this year.

Products to upgrade your tacos at home

1. A meat grinder



Credit: Reviewed / KitchenAid / Six International

Grind your protein with ease.

No matter what type of protein you decide to use for your tacos, many recipes call for it to be ground. If you have a **stand mixer**, you'll be able to use an attachment to inexpensively grind your meat at home. KitchenAid offers easy-to-use metal and plastic meat grinder attachments for use with various models.



KitchenAid KSMMGA Metal Food Grinder Attachment

If you have a KitchenAid stand mixer, all you need is an attachment to grind meat.

BUY NOW
at Amazon

Without a stand mixer, **meat grinders** become a little pricier, but Turboforce offers an affordable option with its 3000 Meat Grinder. Its foot pedals keep your hands free while you grind the protein.



STX International Turboforce 3000 Heavy Duty 5-In-1 Powerful Size #12

There are meat grinding options for those who don't have a stand mixer.

BUY NOW
at Amazon

2. A frying pan



You'll have sizzling toppings in no time with a good frying pan.

If you're planning to cook your protein on the stove, allow us to direct you to the OXO Non-Stick Pro 10-Inch Open Frypan, the **best nonstick frying pan** we've tested. It heats quickly, retains the heat and has a comfortable handle, making it a cinch to use. Most importantly, it's affordable.



OXO Good Grips Pro 10in Frying Pan Skillet

This is our favorite non-stick pan.

BUY NOW
at Amazon

3. A spatula



A good spatula is a must to make mouth-watering tacos.

When it comes to spatulas, we recommend the OXO Good Grips Large Silicone Flexible Turner, which we found to be the **best nonstick spatula**. We love this nonstick spatula for its large size and because of how easy it is to clean.



OXO Good Grips Large Silicone Flexible Turner

A nonstick spatula goes well with a nonstick pan.

BUY NOW
at Amazon

4. A tortilla press



Make homemade tortillas with ease with a tortilla press.

Did someone say homemade tortillas? To go the homemade tortilla route, you'll want a tortilla press. The **best tortilla press we tested** is the Victoria 8" Cast Iron Tortilla Press. The Victoria's weight makes pressing dough into consistently flat tortillas a simple affair and the press stays in place as you do so. Even if your dough isn't perfectly centered, the press is big enough that it won't spill out the side. If you're making several tortillas at once, make sure to pick up a **tortilla warmer**, as well.



Victoria Cast-Iron Tortilla Press

Make the perfect tortillas at home with this durable press.

BUY NOW
at Amazon

5. A slow cooker



Credit: Reviewed / Cuisinart

Meat has never been so tender after slow cooking.

Looking to try something new for National Taco Day? Consider preparing your protein using a slow cooker. This cooking technique offers specific texture and flavor not possible from a skillet. We recommend using the Cuisinart 6-Quart 3-in-1 Cook Central Multicooker, **the best slow cooker** we tested. It's easy to clean and even easier to maneuver thanks to its handles that stay cool to the touch.



Cuisinart MSC-600 3-In-1 Cook Central 6-Quart Multi-Cooker

You can use our favorite slow cooker to cook your protein instead of a skillet.

BUY NOW
at Amazon

6. An air fryer



Credit: Reviewed / Ninja

Fry food without calorie-dense oils.

Recipes that call for frying can be made using an air fryer. A classic variation on the taco is the crispy, gooey chimichanga and thanks to an air fryer, you can make it without the need for calorie-dense oils. The **best air fryer** is the Ninja Speedi. As the

name implies, it makes meals quickly. If that wasn't reason enough to get one, it's easy to use and makes delicious food.

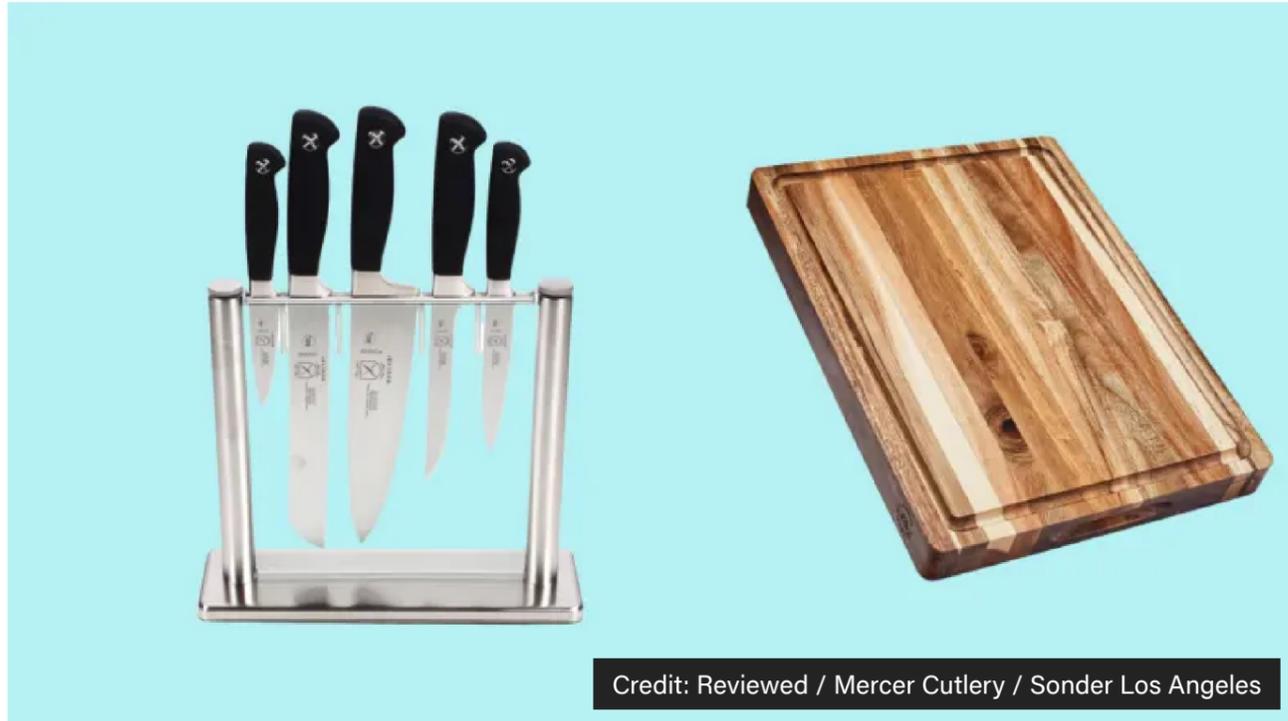


Ninja SF301 Speedi Rapid Cooker & Air Fryer

The Ninja Speedi quickly air fries delicious meals.

BUY NOW
at Amazon

7. Cutting board and knives



Credit: Reviewed / Mercer Cutlery / Sonder Los Angeles

When it comes to slicing and dicing, first thing's first: you need quality knives and a cutting board.

While the meat is essential, the toppings might be even more important. Tomatoes, onions, and lettuce are just a few of the tasty toppings you can add to your taco to enhance it. We recommend the Mercer Culinary Genesis 6-Piece Forged Knife Block Set, **our favorite budget knife set**, to slice and dice all of your fixings. Don't let the price fool you—it can hold its own against the more expensive options. Plus, it comes with a snazzy glass case for storing.



Mercer Culinary M20000 Genesis 6-Piece Forged Knife Block Set

Our favorite budget knife set holds its own against the pricier competition.

BUY NOW
at Amazon

If you're in need of a cutting board, we recommend the Sonder LA Winsome Cutting Board. It's the **best cutting board** we tested thanks to its design and durability.

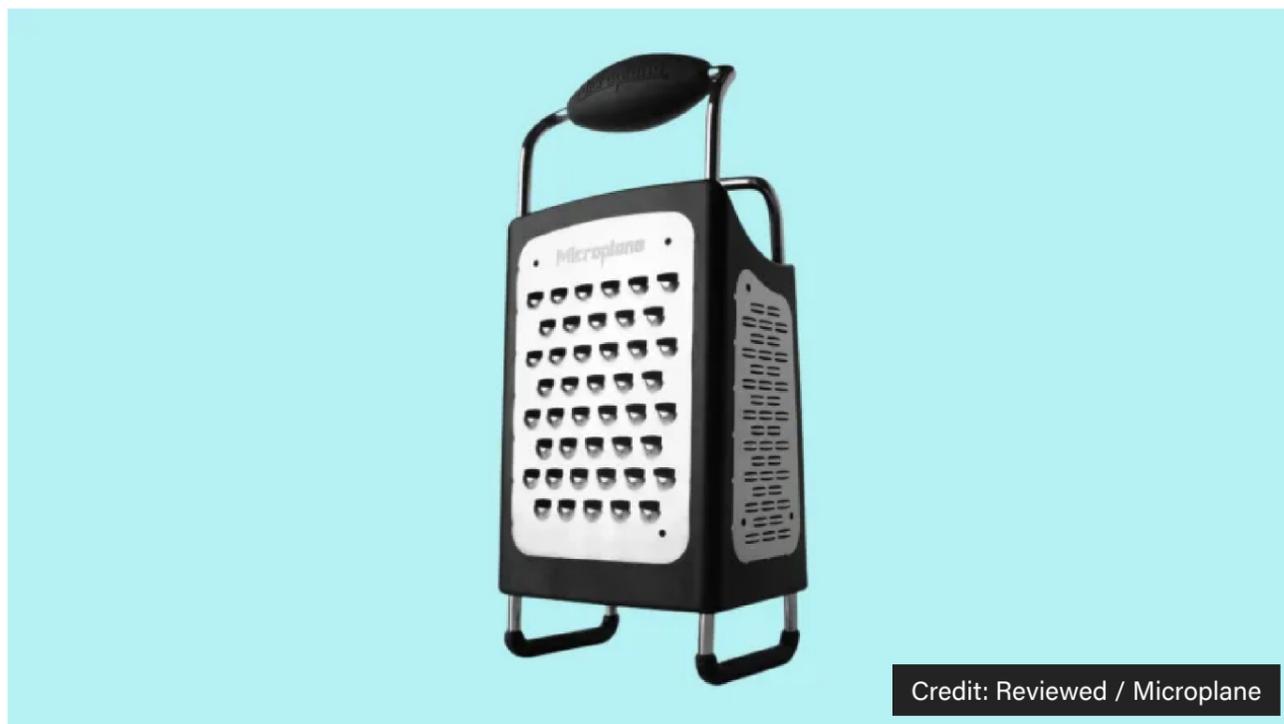


Thick Sustainable Acacia Wood Cutting Board

Our favorite cutting board is durable and comes with many grooves.

BUY NOW
at Amazon

8. A grater



Pair your tacos with quality grated cheese of your choosing.

Cheese is another great topping to give your taco a wonderful flavor contrast. You can either buy cheese pre-shredded from the store or grate it yourself. By grating it yourself, you can choose from a wider variety of cheeses to feature on your taco— havarti, anyone? What's more, you can also use a grater to make preparing certain vegetables easier. The best grater we tested is the Microplane box grater. Each of its four sides is very sharp, its blade panel can easily be removed for cleaning and the rest of the grater is dishwasher safe.



Microplane Four Sided Stainless Steel Ultra-Sharp Multi-Purpose Box Grater

Grate all the ingredients you need.

BUY NOW
at Amazon

9. A mortar and pestle



Mash up tasty homemade guacamole to enhance your tacos.

Guacamole offers a fresh, nutty flavor to your tacos. Pair it with sour cream and you'll have a combo that can't be beaten. To make your own guac, consider a mortar and pestle for easy mashing. There are few better options than our value pick for **the best mortar and pestle**, the ChefSofi Mortar and Pestle. This durable set comes with a non-slip pad so that your mortar doesn't move as you're mashing. Where it really shines is in its size, which is small enough to be easily stored.



ChefSofi Mortar and Pestle Set

For making the best homemade guac.

BUY NOW
at Amazon

10. A ramekin set



Assemble tacos with a pro with ramekins to hold all of your toppings.

For a place to store your freshly cut, grated or mashed toppings, consider getting a ramekin set. That way, you'll have a way to easily access your ingredients while assembling your tacos. Sweese has the best ramekin on Amazon, with reviewers loving the set's construction that feels premium without paying a premium price.

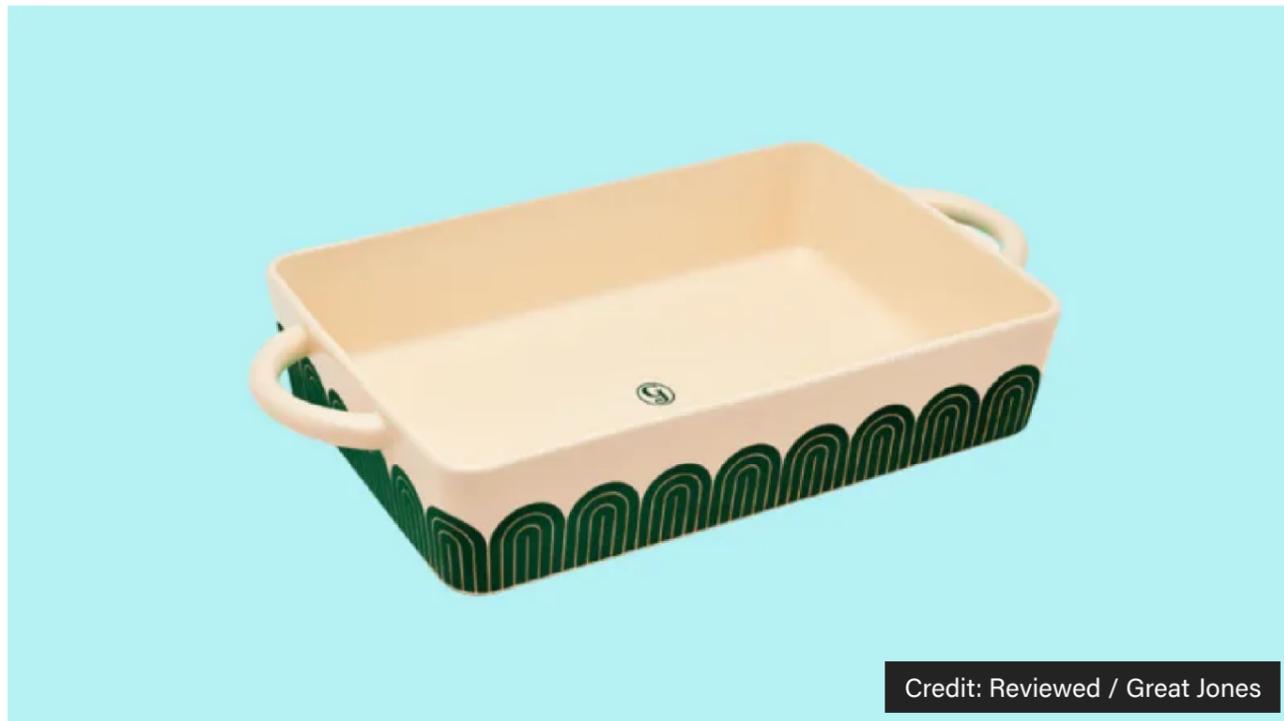


Sweese 4 oz Ramekins Set of 6

Keep all your toppings neat and tidy.

BUY NOW
at Amazon

11. A casserole dish



Try your hand at something new with a taco casserole.

One new dish to try for National Taco Day is a taco casserole. It has all the things you love in a taco but in a new shape. The best way to make it is by using a dedicated casserole dish, like the Great Jones Hot Dish, which is the **best one we've tested**. There's a lot to love about the Hot Dish, be it the five-quart capacity, the stylish design or sturdy handles. With the Great Jones Hot Dish, you'll be whipping up a new favorite in no time.



Great Jones Hot Dish

For making amazing taco casserole.

BUY NOW
at Great Jones

12. A tortilla bowl



Enjoy whatever shape floats your boat.

If you prefer a bowl shape for your tortillas, we recommend picking up a tortilla bowl. WOOPower's non-stick fluted tortilla bowl is one of the best on the market and it has hundreds of rave reviews to prove it, with customers praising the high quality. It's as

easy as putting a tortilla in the bowl, popping it into the oven and waiting for it to get nice and crispy. Since the bowls are non-stick, you'll be able to slide your tortillas out with no fuss when you're ready to eat.

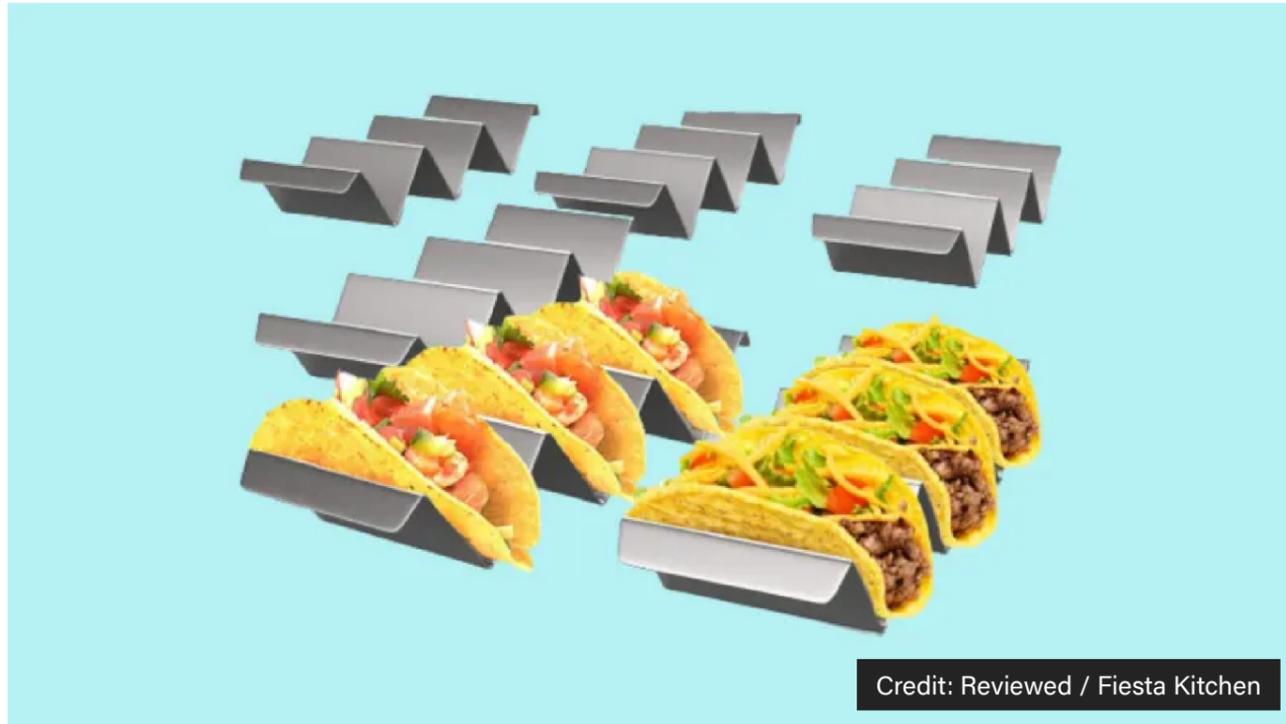


Non-Stick Fluted Tortilla Shell Maker Extra Thick Steel Taco Salad Bowl Pans

With these tortilla bowls, you can make crispy taco bowls.

BUY NOW
at Amazon

13. A tortilla bowl



Credit: Reviewed / Fiesta Kitchen

You'll never have to deal with tumbling tacos again.

Whether you like your homemade tacos hard or soft-shelled, you likely know how difficult it can be to keep them upright. Thanks to the Fiesta Kitchen Taco Holder Stand, you won't have to worry about tumbling tacos again. The stand makes it easy to fill tacos, as well as keep them upright until it's time to eat. The taco holder can be used in the oven to toast your shells and features handles for easy carrying. When you're done, the dishwasher-safe material makes it a breeze to clean.



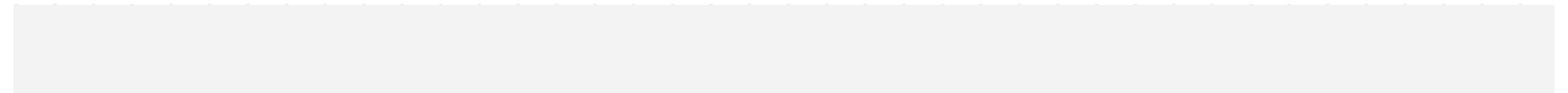
Fiesta Kitchen Taco Holder Stand

Taco stands keep your tacos where you want them.

BUY NOW
at Amazon

Prices were accurate at the time this article was published but may change over time.

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