

Fiesta Taco Salad



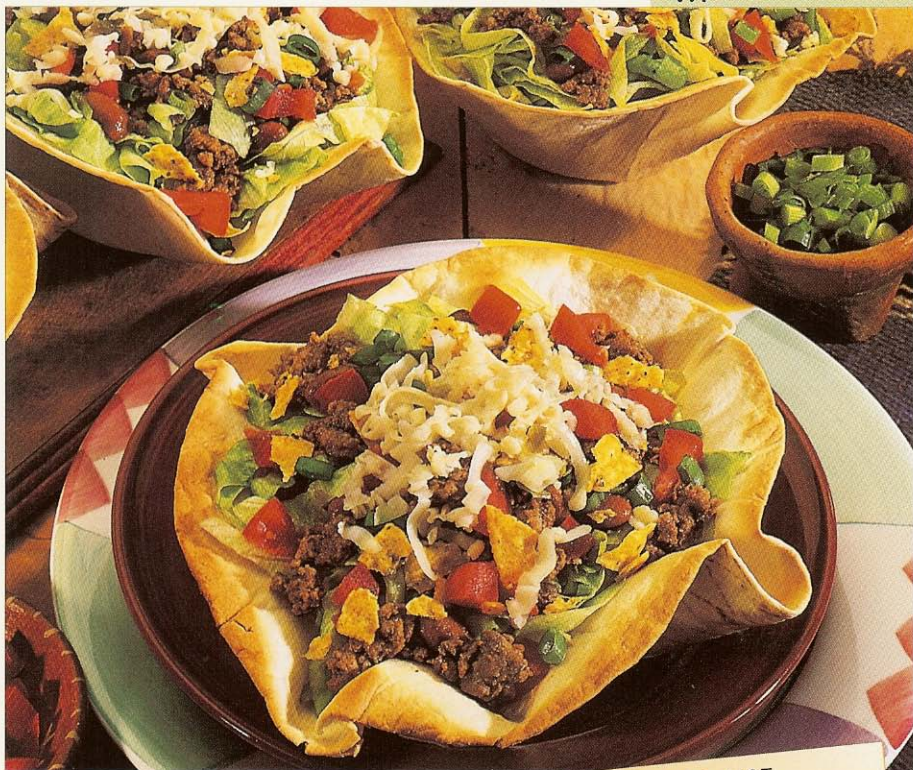
PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
iced tea



Homemade tortilla chips not only taste great, making them will save you money. Spray corn tortillas with vegetable cooking spray and bake until crispy. Sprinkle with salt, then crumble into chips.

SHOPPING LIST

- flour tortillas • ground beef
- chili beans • lettuce
- green onions • tomatoes
- tortilla chips
- Monterey Jack cheese with peppers

Fiesta Taco Salad

INGREDIENTS

- 6 (6-inch) flour tortillas
- 1 pound ground beef
- 1 (15-ounce) can chili beans
- 1 head iceberg lettuce, chopped
- 1 bunch green onions, chopped
- 2 tomatoes, chopped
- 1 medium package tortilla chips, crushed
- 1 cup shredded Monterey Jack cheese with jalapeño peppers

SERVES **6**

COOKIN'
Express

- In a hurry? Use prepared salsa instead of chopping onions and tomatoes.
- Crush tortilla chips quickly with a rolling pin.

Make Ahead

Prepare the tortilla bowls up to 4 hours ahead and chop the vegetables up to 2 hours before preparing the dish.

1 Preheat oven to 425°F. Line 2 baking sheets with foil. Divide 6 inverted 6-ounce custard cups among baking sheets, placing 3 inches apart.



3 Meanwhile, cook beef in a large skillet over medium heat, stirring until beef is browned and crumbly, about 5 minutes; drain. Add beans; simmer, stirring frequently, for 5 minutes.



♦ VARIATION

For a spicier salad, add a 4-ounce can of chopped green chiles to the beef mixture.



2 Spray tortillas with cooking spray; drape one over each cup. Bake until lightly browned and crisp, about 8 minutes. Let stand until cool.



4 Invert tortilla bowls. Layer lettuce, beef mixture, green onions and tomatoes in bowls. Sprinkle with chips and cheese.