

Simple Tacos

Original • Shared by Steve Janowicz

Ingredients

- 1 lb lean (at least 80%) ground beef
- 1 cup thick & chunky salsa
- 10 taco shells from 1 box (4.6 oz) Old El Paso™ Crunchy Taco Shells (12 Count)
- 1/2 head lettuce, shredded
- 1 medium tomato, chopped (3/4 cup)
- 1 cup shredded cheddar cheese (4 ounces)



Instructions

1. <p>Cook beef in 10-inch skillet over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked and browned on both the outside and inside of the crumbles. Place colander over a heatproof bowl; pour beef into colander to drain the grease. Return the beef mixture to skillet. Discard grease once it has hardened.</p>
2. <p>Stir salsa into beef. Heat to boiling, stirring constantly; reduce heat to medium-low. Cook uncovered 5 minutes, stirring occasionally. Pour beef mixture into large heatproof serving bowl; cover to keep warm.</p>
3. <p>Meanwhile, prepare topping ingredients.</p>
4. <p>Heat taco shells as directed on package. Serve taco shells with beef mixture, lettuce, tomato and cheese.</p>

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.