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. 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.

2. 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.

3. Meanwhile, prepare topping ingredients.

4. Heat taco shells as directed on package. Serve taco shells with beef mixture, lettuce, tomato and cheese.

Notes

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