



Taco Salad



fried tortillas* (can be found in bakery section of grocery stores)

1 lb. ground beef

salt and pepper

1-8 oz. can tomato sauce

1 package McCormick mild taco seasoning mix

1 1/2 cups shredded cheddar cheese

1 small head iceberg lettuce, chilled, washed, and cut into chunks

1 cup cherry tomatoes, quartered

1 can olives, sliced

1/2 sweet onion, diced

2 c ranch dressing

In skillet, brown beef over medium heat. Salt and pepper to taste. Stir in tomato sauce, taco seasoning mix, and 3/4 cup water. Simmer 10 minutes.

To assemble taco salad, toss crushed fried tortillas, beef mixture, cheese, lettuce, tomatoes, olives, onions, and ranch dressing until well-mixed. Serve warm.

*To fry your own tortillas, heat vegetable oil in skillet over medium heat. Slice flour tortillas in 1-inch strips. Fry in hot oil for 2-3 minutes or until golden. Drain on paper towels.