

Beefy Taco Salad

PREP TIME: 10 MIN

TOTAL TIME: 30 MIN

SERVING: 2 cup Vegetables & 1/2 cup Beef Mixture YIELD: 6

Ingredients

- 1 Ib Ground Beef, Lean
- 1 can pinto beans, 15.5 oz, drained & rinsed
- 1 can diced tomatoes 10 oz, drained & rinsed
- 2 Tbsp Homemade Taco Seasoning (see back recipe)
- 1/4 cup beef broth, unsalted
- 1/2 onion, chopped
- 1 pkg frozen corn, thawed/cooked or can corn 15.25 oz no salt added
- 1/4 cup queso fresco, crumbled
- 1 pkg romaine lettuce, 9 oz bag
- 1/2 cup crushed whole grain tortilla chips

Dressing

- 2/3 cup plain greek yogurt
- 4 lime, juiced
- 1 tbsp minced garlic
- 1/4 cup cilantro, chopped



*Recipe adapted from onieproject.org

Directions

- 1. Heat a large skillet over medium-high. Add beef and cook 8-10 minutes or until cooked through, crumbling meat throughout. Add beans, tomatoes and seasonings. Cook about 5 minutes.
- 2. In a large bowl, add lettuce, corn, onions, chips & queso fresco. Toss to combine.
- 3. In a small bowl, stir together yogurt, lime juice & cilantro to make the dressing.
- 4. Just before serving, top each 6 salads with even amount slightly-cooled beef. Pour dressing over salad & toss to coat.
- 5. Enjoy!

