

Food

Taco Pie

Ingredients

- 1 can (8 oz) crescent rolls
- 1 lb ground beef
- 1 tablespoon taco seasoning
- 1/2 cup salsa
- 3/4 cup crushed tortilla chips
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- Desired toppings – chopped lettuce, diced tomatoes, sour cream, cilantro, avocados, etc.

Instructions

1. Preheat oven to 350. Spray a 9-inch deep pie dish with non-stick cooking spray.
2. In a skillet, cook the ground beef until browned and cooked through. Add in the taco seasoning and the salsa and cook until warmed through.
3. Unroll the crescent rolls. Separate the dough into 8 triangles. Line the pie dish with the triangles, with the small point at the bottom middle of the dish and the wide end at the top. Press the edges together.
4. Pour the cooked beef mixture into the crust. Sprinkle the crushed chips over the top of the beef. Drop the sour cream in dollops over the chips and gently spread. Top with the cheddar cheese.
5. Bake in the preheated oven for 20-25 minutes, or until the cheese is melted and the crust has browned.
6. Serve topped with your desired taco toppings.

Nutrition

Serving Size 1/6 of recipe | Calories: 459kcal | Carbohydrates: 23g | Protein: 24g | Fat: 29g | Saturated Fat: 14g | Cholesterol: 69mg | Sodium: 784mg | Fiber: 1g | Sugar: 4g

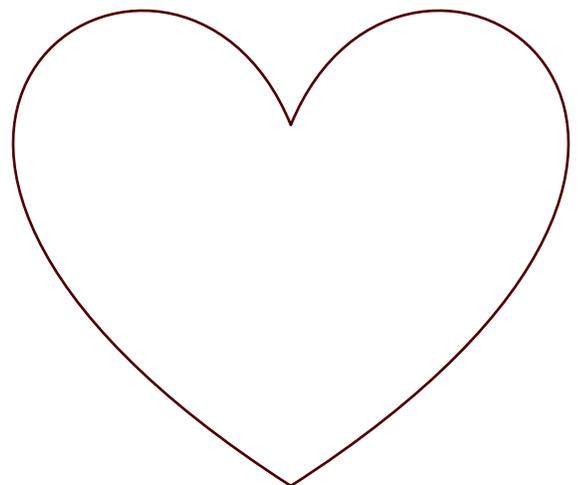
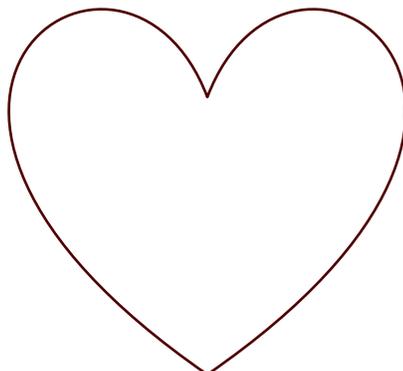
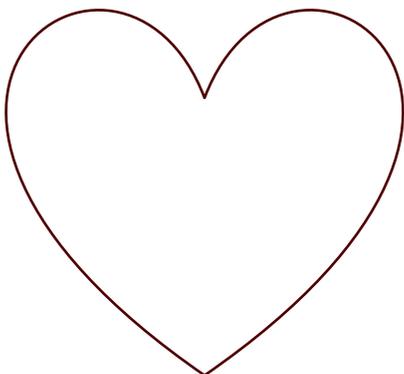
Fun

Take a Virtual Visit to a Zoo!!!! Click on the link below and visit

<https://freedomhomeschooling.com/virtual-field-trips/> - One thing to remember is that sometimes the animals are sleeping!

Family

Let the kids decorate the table for dinner. You can use these hearts! It won't matter what you eat - they will love having the chance to decorate the table!!!



Food - Fun - Family
Ozark City Schools
Child Nutrition Department
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