



Mini Taco Salads

Adapted from *Red Rock Catering*



- 1 package of wonton wrappers
- 1 lb. ground beef or meat of your choice (or lentils)
- 1 jar Salsa or make your own
- 1 head lettuce
- 1 - 8 oz. container sour cream
- 1 cup guacamole
- Package of taco seasonings



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Pre heat oven to 325°.
2. Place wonton wrappers in muffing tin (spray first) and bake for 3-4 minutes and set aside.
3. Cook meat in a sauté pan until done and strain off the grease.
4. Add the taco seasonings and cook according to directions.
5. Build your salads: meat, cheese, lettuce, sour cream, guacamole and salsa. Serve immediately.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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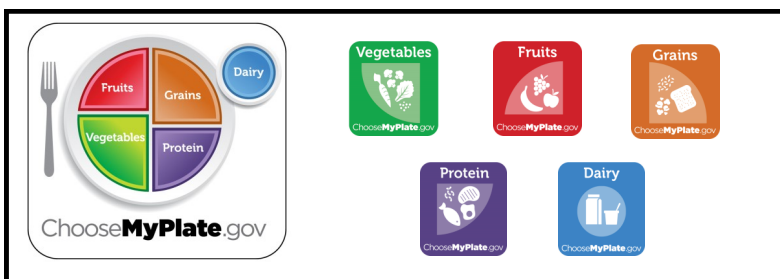
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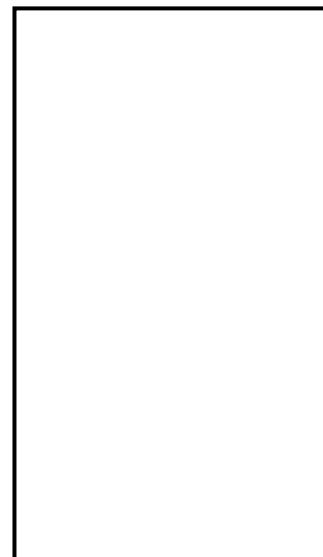
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