

Taco Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This taco salad is a tasty twist on the conventional taco salad. And the children have fun helping me prepare all the extras before we mix it all together. You can also place the spicy beef and toppings in individual serving bowls and allow people to assemble their own salads.

Ingredients

- 1 pound lean ground beef - 1 (16 ounce) can chili beans - 1 (16 ounce) bottle French dressing - 1 (1.25 ounce) package taco seasoning mix - 1 (14.5 ounce) package tortilla chips - 1 head iceberg lettuce
- shredded - 2 cups shredded Cheddar cheese - 1 cup chopped tomatoes - ½ cup prepared salsa - 4 tablespoons sour cream

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir ground beef in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Drain and discard grease. Stir in chili beans
3. French-style dressing
4. and seasoning mix. Fill the empty dressing bottle 2/3 full of water and add to the skillet. Bring to a boil
5. reduce heat
6. and simmer for 15 minutes. Dotdash Meredith Food Studios Crush the bag of chips
7. open the bag
8. and toss crushed chips into a large bowl. Dotdash Meredith Food Studios Add cheese
9. and tomatoes. Pour meat mixture into the bowl; mix well. Dotdash Meredith Food Studios Fill a bowl with lettuce. Top with meat mixture
10. salsa
11. and sour cream. Serve warm and enjoy! Dotdash Meredith Food Studios