

## Taco Salad

Servings: 4

Rinse fresh vegetables under running water.

½ pound lean ground beef

1 cup cooked kidney or chili beans

½ package taco seasoning or season to taste

½ cup water

2 cups romaine lettuce, chopped

1 medium tomato, chopped

3 green onions, chopped

½ cup cheese, grated

2 ounces baked tortilla chips

- 1. Wash hands and surfaces.
- 2. In frying pan, brown ground beef and drain fat.

- 3. Add beans, seasoning and water. Stir and simmer for 10 minutes.
- 4. Mix lettuce, tomatoes, and onions in a large bowl.
- 5. Spoon ground beef and bean mixture over vegetables. Sprinkle with cheese and tortilla chips. Toss lightly.
- 6. Refrigerate leftovers immediately.



Nutrition F	acts
4 servings per container Serving size	(223g
Amount per serving Calories	270
	Daily Value
Total Fat 10g	13%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 480mg	21%
Total Carbohydrate 25g	9%
Dietary Fiber 4g	14%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 21g	
Vitamin D 0mcg	0%
Calcium 171mg	15%
Iron 3mg	15%
Potassium 589mg	15%
*The % Daily Value tells you how much a r serving of food contributes to a daily diet. 2	

## **Helpful Tips**

- Choose baked chips on the taco salad or use the Baked Tortilla Chips recipe.
- Instead of chopping the lettuce, have your child tear it in to bite-size pieces.
- Use fresh, local veggies. Go online to find a farmers market at: seasonalandsimple.info or other Missouri local foods at: showmefood.org
- Buy low-sodium taco seasonings. To make your own salt-free taco seasoning: 2 tablespoons chili powder, 2 teaspoons cumin, 2 teaspoons oregano and ½ teaspoon of each of the following: onion powder, garlic powder and cayenne pepper.
  Combine in a plastic sealable bag. Search the internet for other salt-free taco seasonings to make at home!

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For more information, call MU Extension's Show Me Nutrition line at 1-888-515-0016. Running out of money for food? Contact your local resource center or go online to mydss.mo.gov/food-assistance

day is used for general nutrition advice.