



Kids Can Cook: Mini Taco Bowls



PREP TIME: 10 minutes
READY IN: 25 minutes
SERVES: 4 (2 taco bowls each)

INGREDIENTS

- 8 flour tortillas (6 inch)
- 1 lb. extra lean ground beef
- 1 cup salsa
- 1/2 cup Kraft Double Cheddar Shredded Cheese Light
- 5 lettuce leaves
- 1 large tomato
- 1/4 cup Kraft Rancher's Choice Dressing

EQUIPMENT NEEDED

- muffin pan – 12 cups
- large skillet
- wooden spoon
- wire sieve
- 1/2 cup, 1/4 cup dry measuring cups
- 1 cup liquid measuring cup
- kitchen shears
- cutting board
- butter knives
- serving spoons



1. PREHEAT oven to 350°F. Microwave tortillas on HIGH 30 sec. or until softened.



2. PRESS 1 tortilla into each of 8 medium muffin cups to form a bowl. Carefully fold edges of tortilla back to keep an opening for the filling. Bake 10 min.

3. MEANWHILE, brown meat in large skillet on medium heat (Mom assisted); drain. Stir in salsa; bring to boil. Reduce heat to medium-low; simmer 10 min., stirring occasionally.



4. CUT lettuce with clean kitchen shears (about 2 cups chopped). (Mom assisted).



5. CHOP tomato into 1/4-inch pieces with knife (about 1 cup chopped). (Mom assisted).



6. SPOON about 1/4 cup of the meat mixture into each tortilla bowl. Top evenly with cheese, lettuce and tomatoes. Drizzle with dressing.