



Kids Can Cook: Terrific Tacos

PREP TIME: 10 minutes
READY IN: 25 minutes
SERVES: 6 servings, 2 tacos each

INGREDIENTS

- 1 lb. lean ground beef
- 1 pkg. (35g) taco seasoning mix
- 3/4 cup water
- 12 lettuce leaves, torn
- 1 1/2 cups shredded *Cracker Barrel* Medium Cheddar Cheese
- 1 cup salsa
- 3/4 cup sour cream
- 12 taco shells

EQUIPMENT NEEDED

- 10-inch frying pan
- wooden spoon
- 1 cup liquid measuring cup
- 1 cup, 1/2 cup, 1/4 cup dry measuring cups
- 5 small serving bowls
- baking sheet
- 5 serving spoons
- 2 oven mitts



- 1. PREHEAT** oven to 300°F. Crumble meat with wooden spoon in large frying pan. Brown meat; drain.



- 2. STIR** in seasoning mix and water. Bring to boil; reduce heat to medium. Simmer 10 minutes, stirring occasionally. Spoon into serving bowl; cover and keep warm. Meanwhile...



- 3. TEAR** lettuce into small bite-sized pieces; place in serving bowl.



- 4. FILL** separate serving bowls each with sour cream, salsa and cheese.



- 5. PLACE** taco shells on baking sheet. Bake 3 to 5 minutes or until crisp.



- 6. SERVE** taco shells with seasoned meat, lettuce, cheese, salsa and sour cream. Let everyone build their own tacos.

