

OLD SCHOOL GROUND BEEF TACOS

Gluten Free | Nut Free

Serves 4 | Active Time 15 Minutes | Total Time 20 Minutes



INGREDIENTS:

1 lb Peeler Farms Ground Beef
4 oz Stryk Jersey Farm Cheese, Shredded
12 El Milagro Crunchy Corn Taco Shells
1 oz Farmhouse Kitchen Taco Seasoning Blend
1 Village Farms Slicer Tomato
2 heads Leaf Safari Lettuce
4 oz Farmhouse Kitchen Red Wine Vinaigrette

YOU WILL NEED:

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS:

In a large skillet, heat 1 tbsp. oil over medium-high heat. Add beef and brown, stirring to break into pieces. Cook until browned, about 8-10 minutes. Drain fat from pan, stir in taco seasoning, and cook 1 more minute.

While beef is cooking, dice the tomato and season with salt. Set aside.

Make your side salad: remove lettuce from root ball and tear leaves into bite size pieces. In a bowl, toss lettuce w/ red wine vinaigrette, salt and pepper to taste. Set aside in fridge until ready to serve.

Spoon seasoned ground beef into taco shells and top with cheese and tomato.

**Farmers and vendors subject to change based on availability

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