Taco Salad

You Need:

- 1/4 lb. hamburger
- 1 Tbsp. Taco Season
- 1 handful tortilla chips
- 1/2 tomato
- 1 cup lettuce
- 1/4 cup kidney beans
- 1/2 cup grated cheese
- 1 green onion
- 2 tsp. water
- Salad dressing

Optional:

- 1 Tbsp. sour cream
- 4 olives chopped
- 1 Tbsp. salsa

- Plate
- 1/2 cup
- 1/4 cup
- Tablespoon
- 1 teaspoon
- 1 cup dry measuring cup
- Cutting board
- Sharp knife
- Bowl
- Wooden spoon
- Frying pan
- Cheese grater
- Paper towels

1. Measure 1/4 lb. ground beef. Place in frypan.
Put on stove. Turn to MEDIUM HIGH. Heat to brown. Stir.

2.  
Wash 1 green onion. Remove ends and cut into small pieces. Add to ground beef in frypan.

3.  
Measure 1 Tb. taco seasoning and 2 tsp. water. Add to frypan. Stir together. Turn heat to LOW. Simmer 10 minutes. Stir occasionally.

Turn stove OFF. Remove from heat.

4.  
Wash lettuce and tomato. Dry with paper towel.
5. Tear lettuce into bite-size pieces. Measure 1 cup. Add to a large bowl.

6. Remove ends of tomato. Cut in half. Cut the half tomato into small pieces. Add to lettuce in bowl.

7. Grate cheese. Measure 1/2 cup and add to bowl.

8. Open can of kidney beans with either electric or hand can opener. Measure 1/4 cup kidney beans and add to bowl.

9. Add cooked ground beef and onions from frypan to bowl. Toss together.
10. Place one handful of tortilla chips on a plate. Add salad on top of chips.

11. Add salad dressing and serve.

12. Open can of olives with electric or hand can opener. Remove 4.

Measure and add 1 Tb. sour cream, open can of olives with electric or hand can opener and remove 4 olives. Chop into small pieces. Add 1 Tb. salsa to salad.
TACO SALAD

You Need:

1/4 lb. hamburger
1 Tablespoon taco seasoning
2 teaspoons of water
1 cup lettuce
1/4 cup kidney beans
1 green onion
1/2 cup grated cheese
one handful tortilla chips
1/2 tomato
salad dressing
paper towel
plate

 frypan
 grater
 1 teaspoon
 cutting board
 knife
 bowl
 wooden spoon
 Tablespoon
 1 cup dry measuring cup
 1/2 cup dry measuring cup
 electric or hand can opener

OPTIONAL INGREDIENTS
1 Tb. sour cream
4 black olives
1 Tb. salsa

1. Measure 1/4 lb. ground beef. Place it in a frypan. Put on stove. Turn to MEDIUM HIGH heat to brown. Stir.

2. Wash 1 green onion. Remove ends and cut into small pieces. Add to ground beef in frypan.

3. Measure 1 Tb. taco seasoning and 2 tsp. water. Add to frypan. Stir together. Turn heat to LOW. Simmer 10 minutes. Stir occasionally. Turn stove OFF. Remove from heat.

4. Wash lettuce and tomato. Dry with paper towel.

5. Tear lettuce into bite-size pieces. Measure 1 cup. Add to large bowl.

6. Remove ends of tomato. Cut in half. Cut the half tomato into small pieces. Add to lettuce in bowl.

7. Grate cheese. Measure 1/2 cup and add to bowl.

8. Open can with either electric or hand can opener. Measure 1/4 cup kidney beans and add to bowl.

9. Add cooked ground beef and onions from frypan to bowl. Toss together.

10. Place one handful of tortilla chips on a plate. Add salad on top of chips.

11. Add salad dressing and serve.
12. Measure and add 1 Tb. sour cream, open can of olives with electric or hand can opener and remove 4 olives. Chop into small pieces. Add 1 Tb. salsa to salad.