

## Open-Faced Tacos

(Serves 4 – or adjust to number of students in unit)

375°

1/2 lb. ground beef  
1 tsp. minced onion (optional)  
salt and pepper to taste  
2 Tbs. taco seasoning mix (1/2 pkg.)  
1 8-oz. can tomato sauce  
1/2 cup refried beans  
8 corn tortilla shells, (2 for each person)  
1/4 head shredded lettuce  
1 tomato, chopped  
1 cup grated cheese  
8 - 10 olives, chopped  
1/4 cup sour cream

Brown ground beef in a **small fry pan** on **medium heat**. Drain off grease, add minced onion, salt and pepper to taste. Set aside.

Put tomato sauce in a 2-3 qt. saucepan on the stove over **low** heat. Add 2 Tbs. taco seasoning mix. Stir together. **DO NOT BOIL.**

**Lightly fry**, in a **large fry pan** on **medium heat**, both sides of each corn tortilla shell in 1-2 Tbs. hot oil or shortening—make sure the fat is hot and only leave tortillas in for a short amount of time. (Note: Use tongs to turn in the oil and in the tomato sauce.) **(Add more oil as needed for frying additional shells)** Dip shells in seasoned hot tomato sauce. (Be careful not to tear shells) Put the first 4 prepared shells on a cookie sheet. Place a spoonful of refried beans over shells. Then place a spoonful of seasoned hamburger on top of beans. **Repeat process of frying the remainder of the shells in oil, then dipping it in the seasoned tomato sauce and placing it on top of the ground beef.**

Top with shredded lettuce, chopped tomatoes, grated cheese and 1 tbs. each of sour cream. Garnish with chopped olives. Place in warm oven until cheese melts at **375°**. Serve immediately. (Amounts may vary on ingredients depending on how many and size you make them)