

Taco Ring

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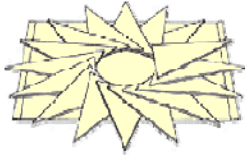
From the Kitchen of: Melodee Cartin

Prep Time: 20 minutes
Cook Time: 20 - 25 minutes

Temperature: 375°

Makes:

Utensils, Pans & Tools: Pizza Stone covered in Parchment



Ingredients

Main:

- 1 Lb. Ground Beef
- 1 Pkg Taco Seasoning
- 1 Cup (4oz) Med. Cheddar Cheese
- 2 TBL Water
- 2 Pkg (8oz) Crescent Rolls

Garnish:

- 1 Lg. Green Bell Pepper
- 8 Oz. Sour Cream
- 1 Med White onion (chopped)
- 1/2 Head Lettuce (shredded)
- 1 Med Tomato (cubed)
- 1 Can Sliced black olives
- 1 Cup Salsa

Directions

Brown:
Ground Beef.
Drain and Cool 5 minutes

In a lg. bowl: mix meat, taco seasoning, water & cheddar cheese.

Arrange Crescent Rolls in a Ring (see picture above). Spoon ground beef mixture onto the ring and fold crescent rolls toward middle and tuck under the base at the center.
Note: filling will not be completely covered.

Bake on a Cookie sheet covered with parchment paper until golden Brown.

Cut the top of the green pepper and take out the seeds.

Garnish:

Place the pepper in the center of the ring and fill with Sour Cream. Shred the lettuce and mound the lettuce, onion, and tomato, black olives, and remaining cheese around the pepper.

Add Salsa in a dish.

Shopping:

- 1 Lb Ground Beef
- 1 Pkg Taco Seasoning
- 1 4 oz Medium Cheddar Cheese
- 2 Pkg Crescent Rolls
- 1 Lg Green Bell Pepper
- 1 8oz Sour Cream
- 1 Med White Onion
- 1/2 Head Lettuce
- 1 Med Tomato
- 1 Can Sliced Black Olives
- Salsa