

Tacos

Ingredients:

$\frac{3}{4}$ pound lean ground beef
1 envelope taco seasoning mix
 $\frac{3}{4}$ cup tomato juice
6 tortillas
 $\frac{1}{4}$ cup softened margarine
 $\frac{1}{4}$ cup shredded lettuce
1 cup shredded Monterey Jack cheese
1 coarsely chopped, tomato
8 ounce Taco sauce



Directions:

1. In a large skillet, brown the ground beef, pouring off fat at the end.
2. When the meat is browned, add the seasoning mix and tomato juice. Stir well.
3. Simmer, covered, about 10 minutes; Stir occasionally
4. Arrange on tortillas on greased baking sheet; brush with margarine
5. Bake at 400 F for 10-15 minutes. (Tortillas should be set, but they should be flexible.)
6. Remove from the pan and fold in half to form shells.
7. To serve tacos, set out individual bowls of meat mixture, lettuce, cheese, and tomatoes. Each person can prepare his or her own taco and top with taco sauce, if desired.