

Taco Bowl Time!

Serve whatever toppings you want on top of chips, or bake your own taco bowls! Put each topping in a small bowl and let everyone put together their own salads. Be sure to get an adult's help.



Taco Bowls

8-inch (20-cm) flour tortillas
oven-proof soup bowls
1 or 2 large baking sheets

1. Preheat the oven to 350°F (180°C).
2. Gently press a tortilla into each bowl. Put the bowls on the baking sheets.
3. Bake for 14-16 minutes, until light brown. Leave the tortillas in the bowl for 5 minutes before taking them out and filling with toppings.

Topping Ideas—Pick Your Favorites!

2 tomatoes, chopped
1 avocado, chopped
1 green pepper, chopped
4 green onions, thinly sliced
1 small head of lettuce, torn into pieces
black olives, sliced
1 15-oz (425-g) can corn (or thaw frozen corn)
1 15-oz (425-g) can beans, drained and rinsed
1 pound (454 g) ground beef, cooked and seasoned with 2 teaspoons chili powder, 1 teaspoon cumin, 1/2 teaspoon salt
grated cheese
sour cream
salsa



See "Kitchen Crafts," May 2007, for a tortilla recipe and "Christmas Workshop," Dec. 2013, for a recipe for fresh salsa!