



SPEEDY TWO SISTERS TACOS

- 1 lb ground beef
- 2 Tbsp **TSG Southwestern Kick Seasoning Blend**
- 1 tsp **TSG Outrageously Garlic**
- 1 tsp ground cumin
- ½ small yellow onion, chopped
- 1 can (16 oz) pinto beans or black beans, not drained
- 6-8 corn tortillas (6-1/2" diameter), warmed
- optional garnishes: shredded Cheddar cheese, shredded lettuce, fresh salsa

1. Place ground beef in a 10" skillet and spread meat out. Sprinkle with TSG Southwestern Kick and Outrageously Garlic, cumin, and the onion.
2. Cook and stir until browned. Stir in beans and heat through.
3. Spoon about ½ cup taco filling into each tortilla. Top with cheese, lettuce and/or salsa if desired. Roll up tortilla around filling.

Makes about 3-3/4 cups filling (6-8 tacos)

Note: Tortillas may be warmed in the microwave oven, but hold up better if heated on the stove top in a skillet or iron frying pan. Cover and refrigerate any leftover taco filling. Reheat in microwave or in a saucepan on the stovetop.

MAIN DISH