

Black Bean and Corn TACO Salad

This one you can make Mild or Spicy, depending on which Simple Salsa Flavor & Heat level you have.

This recipe will feed 4 - 5 people.

3 Scoops SIMPLE SALSA SEASONING OR
1-Pkg EZ Mixes Taco Seasoning
2 LBS Ground Beef or Cubed Chicken
1/3 Cup Water
1-Pkg EZ Mixes Guacamole Seasoning
1-14/5oz Can Petite Diced Tomatoes
1-15oz Can Whole Kernel Corn--(Drained)
1-15oz Can Black Beans (Rinsed & Drained)
6-Medium Ripe Avocados
1- Bag 4 Blend Mexican Cheese
1-8oz Sour Cream
Bag of Thin Cantina Style Tortilla Chips
1 - Head of Lettuce-chopped (Iceberg or Romain)



If using Chicken, wash and clean thoroughly!

FOR SALSA-----Open can of Petite Diced Tomatoes and pour into bowl, add 1 Scoop Simple Salsa Seasoning, mix well and set aside.

Coat cooking pan lightly and on Low to Medium heat, cook desired meat 3/4 done, add water and Pkg EZ MIXES TACO Seasoning, cook until done.

Meanwhile, chop lettuce, Drain Corn and Beans, Make Guacamole by skinning and coring all Avocados, mash into bowl and add EZ MIXES GUACAMOLE Seasoning and 1 TBSP Sour Cream, mix well and cover and place in Frig.

Place chopped Lettuce in Bowls (or on Plates), Once meat is done, set aside, top lettuce with a little cheese, Black Beans, Corn and Taco Meat. Top with more Cheese, Salsa, Sour cream and Guacamole and broken up Tortilla Chips. **Try Topping with CATALINA DRESSING**

Add Salt and Pepper to taste. YUMMY!