



SCHOOLYARD SNACKS





with *Made By Me*

TACO CUPS W/







KANE'S KITCHEN SALSA

Ingredients:

- 2 TEASPOONS OLIVE OIL
 - 1 LB GROUND BEEF OR GROUND TURKEY
 - 2 TABLESPOONS TACO SEASONING
 - SALT TO TASTE
 - 1, 14 OUNCE CAN PETITE DICED TOMATOES DRAINED
 - 24 WONTON WRAPPERS
 - 1 1/4 CUPS SHREDDED CHEDDAR CHEESE
 - 1/2 CUP SOUR CREAM
 - KANE'S KITCHEN SALSA
 - COOKING SPRAY
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Directions:

1. PREHEAT THE OVEN TO 400 DEGREES. HEAT THE OLIVE OIL IN A LARGE PAN OVER MEDIUM HIGH HEAT.
 2. ADD THE BEEF TO THE PAN. USE A SPATULA TO BREAK UP THE MEAT, STIRRING CONSTANTLY. ADD THE TACO SEASONING AND SALT TO TASTE.
 3. COOK THE MEAT FOR 4-5 MINUTES OR UNTIL COOKED THROUGH. STIR IN THE CANNED TOMATOES.
 4. COAT A 12 CUP MUFFIN TIN WITH COOKING SPRAY. PLACE ONE WONTON WRAPPER INTO THE BOTTOM OF EACH MUFFIN CUP.
 5. SPOON APPROXIMATELY 1 TABLESPOON OF MEAT INTO EACH CUP AND TOP WITH APPROXIMATELY 2 TEASPOONS OF CHEESE.
 6. PLACE A SECOND WONTON LAYER ON TOP OF THE CHEESE, THEN ADD THE REMAINING MEAT AND CHEESE ACROSS ALL THE MUFFIN CUPS.
 6. BAKE FOR 10-15 MINUTES OR UNTIL EDGES ARE BROWNED AND CHEESE IS MELTED.
 7. TOP EACH TACO CUP WITH A SMALL DOLLOP OF SOUR CREAM AND KANE'S KITCHEN SALSA,
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THE MISSION OF KANE'S KITCHEN IS TO PROVIDE HONEST FOOD TO PEOPLE. THEIR SALSA IS MADE IN SMALL BATCHES WITH FRESH INGREDIENTS.

VISIT WWW.KANES-KITCHEN.COM FOR MORE INFORMATION AND TO SEE RETAIL LOCATIONS!

SCHOOLYARD SNACKS IS A COLLABORATION
BETWEEN HOPE & MAIN, MADE BY ME COOKING SCHOOL, AND BRISTOL'S HEALTH EQUITY ZONE.
FUNDING IS GENEROUSLY PROVIDED BY THE UNFI FOUNDATION MAND BLOUNT FINE FOODS

