

TACO SALAD

From Carolyn Schrimpf

1 lb. Ground Round; browned, drained, and then simmered in Lawry's Taco Seasoning per instructions on package.
Iceberg lettuce and/or Romaine, (or mixture) chopped or torn
1 can Ranch Style beans, drained and rinsed
1 small can sliced olives
Sliced mushrooms
1 bunch green onions (depending on size of them, you may not need that much)
Chopped cucumber or sliced and quartered (peeled if you like)
Sliced radishes
Chopped tomatoes
Grated cheddar and/or Jack cheese
1 bag favorite tortilla chips (I prefer Tostitos)
1 lg. Bottle Kraft fat free Catalina Dressing

I prepare everything and then take a large bowl and start throwing in the ingredients depending on who wants what in their salad. We like it with cold cooked meat. Some people don't like cold cooked hamburger, but we love it this way on a salad. You can also have each person crush the chips in their bowl and serve the salad over them.

This will serve several people, depending on how much lettuce you use. The reason I don't always toss it all, is because we love leftovers the next day. Even if you have some tossed with the dressing already on it, you can pick out the chips and add fresh lettuce the next day and enjoy it all over again.
ENJOY, we do!