

Crescent Roll Taco Pie

1 1/4 LB LEAN GROUND BEEF
1 PACK TACO SEASONING MIX
1/2 CUP WATER
1/2 CUP SALSA (HERDEZ IS MY FAVORITE)
8 OZ. CAN CRESCENT ROLLS
1 1/2 CUPS CRUSHED CORN CHIPS (DIVIDED)
8 OZ. CARTON SOUR CREAM
6 SLICES OF AMERICAN CHEESE
SHREDDED LETTUCE
SLICED BLACK OLIVES (OPTIONAL)
DICED TOMATOES

Option: Substitute cheese for a shredded Mexican blend (6 oz.). You can also substitute other chips for tortilla chips, but it will not be quite as flavorful.

Brown meat in a large skillet, drain. Add taco seasoning, water, and salsa to meat, then simmer for 5 min. Roll out crescent dough and Press edges of dough together at seams. Spread in a 10" pie plate or round baking dish. Sprinkle 1 cup corn chips on top, then meat mixture, then sour cream, and cheese, then sprinkle with remaining chips. Bake at 350 degrees for 30 minutes - until the crust is golden brown. Serve with lettuce, tomatoes, and olives. Serves 6 people.

"This is a remarkably simple dish to make that is quick and economical. The kids will love it!"

- Tammy