

Taco Skillet

1 LB. GROUND BEEF
1 MEDIUM ONION (CHOPPED)
ONE 16OZ. CAN REFRIED BEANS
ONE 4OZ. CAN CHOPPED GREEN CHILES
1/2 TSP. GARLIC POWDER
3/4 CUP SOUR CREAM
1/2 TSP. GROUND CUMIN
1/2 TSP. CHILI POWDER
1 MEDIUM TOMATO (SEEDED AND CHOPPED)
ONE 4OZ. CAN SLICED BLACK OLIVES
1 SMALL GREEN PEPPER (CHOPPED)
ONE 6 OZ. PACK MEXICAN BLEND SHREDDED CHEESE
TORTILLA CHIPS OR TACO SHELLS

In a large skillet, brown ground beef with onion and green pepper. Drain, then add spices. Stir in beans, chiles, and heat through. Spread sour cream on top of mixture in skillet. Top with tomato and olives, sprinkle with cheese. Put a lid on long enough for cheese to melt. Serve with chips or in taco shells.

“This is a recipe the whole family will love! It is also great to have when you are serving a crowd for the kids or for an appetizer.”

-Tammy