

BEEF TACO SALAD



Serves: 1
Prep: 15 mins
Cook: 15 mins



Protein: 1.5
Veggies: 1.5
Daily Oil: 1/3

WHAT YOU NEED

- 6 oz. ground beef or turkey
- 1 tsp. olive oil
- 1/2 cup any color peppers
- 1/2 cup diced mushrooms
- 1 ShiftSetGo Vegetable Chili
- 2 cups shredded lettuce
- 2 tbsp. fresh Pico de Gallo
- 1/2 cup red onion, diced
- Cilantro
- Lime wedge (optional)
- Chili peppers (optional)
- Hot sauce (optional)



WHAT YOU NEED TO DO:

1. Brown the ground meat; Set aside.
2. Add olive oil to your skillet and cook peppers and mushrooms until tender.
3. Prepare your SSG Vegetable Chili according to the package.
4. Plate the lettuce. Pour the meat, chili, and cooked vegetables over the top.
5. Garnish with Pico, red onion, cilantro, lime wedge, chili peppers, and hot sauce.

TIP:

Serve with Spicy Nacho Cheese Crisps crushed over salad to add a Shift meal. Add 2 tablespoons of Walden Farms Chipotle Ranch to add a touch of creamy flavor (adds 1 serving of extras).

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