

## **Walking Tacos**

From Lucille Baur

*(You can prep the ingredients ahead of time and then assemble at outdoor parties and picnics.)*

Yields 6 servings (or adjust amounts to serve group size)

1 lb ground beef or ground turkey  
1/2 onion, diced  
2-1/2 T powdered taco seasoning  
1/4 C water  
6 snack-size bags (1 or 2 oz) Fritos (crushed)  
Lettuce, torn into small pieces  
Tomatoes, diced  
Cheddar cheese, shredded  
Black olives, sliced (optional)  
Salsa (optional)  
Sour cream (optional)  
Plastic forks

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1. Brown meat in a large skillet, along with the onion, until fully cooked and crumbly.
2. Drain any fat and return skillet to stovetop.
3. Add taco seasoning and 1/4 C water.
4. Stir until mixture is fully moistened.
5. With the bag still closed, crush the Fritos. Then open the bags carefully and fold back about an inch of the top of the bag.
6. Stand the partially filled bags in a basket or on a platter.
7. Fill the rest of the bags with the taco meat/onion mixture and toppings of your choice.

OR . . .

7. Put ingredients (taco meat/onion mixture, lettuce, tomatoes, cheese, olives, salsa, sour cream) in seven separate serving bowls, and guests can assemble their own tacos by layering their choice of toppings.
8. Provide plastic forks for eating.