

Foster's Body & Paint

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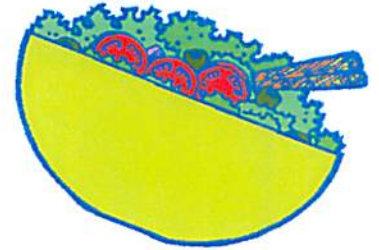
February, 2010

Taco Salad Pie

Ingredients:

Crust:

- *1/2 cup crushed tortilla chips
- *1 Pillsbury Refrigerated Pie Crust (from 15-oz pkg.)
- *Whole round tortilla chips



Filling:

- *1 lb. lean ground beef
- *1 (15 oz) can Green Giant Spicy Chili Beans, undrained
- *6 oz (1 ½ cups) shredded cheddar cheese
- *1/2 cup Old El Paso salsa
- *1 cup chopped lettuce
- *1/2 cup chopped tomato
- *1 green onion, sliced
- *1/2 cup sour cream
- *1/4 cup sliced ripe olives, if desired

Preparations:

- 1.) Heat oven to 450 degrees. Sprinkle ¼ cup of the crushed tortilla chips evenly in bottom of 9 inch pie pan. Prepare pie crust as directed on package for one-crust baked shell. Sprinkle remaining ¼ cup crushed tortilla chips over crust; gently press into crust. Generously prick crust with fork.
- 2.) Bake at 450 degrees for 9 to 11 minutes or until crust is light golden brown. Cool. Carefully stand 1 row of whole tortilla chips around inside edge of baked shell.
- 3.) Meanwhile, brown ground beef in large skillet over medium-high heat until thoroughly cooked. Drain. Add chili beans, 1 cup of the cheese and salsa; mix well. Cook over low heat for 2 to 3 minutes or until beans are heated and cheese is melted. Spoon into cooled baked shell.
- 4.) Top with lettuce, remaining ½ cup of cheese, tomato, onion, sour cream and olives. Serve immediately.