# **TACO NIGHT RECIPIES**

Revised for the Ready-To-Serve Drive Thru Drop-off November 7, 2020, Rev 1

#### **TACO MEAT**

Each Sign Up to bring one recipe of HOT taco meat.

5 lbs extra lean ground beef

(5) packets of mild taco seasoning

Brown the ground beef & prepare per mild taco seasoning packets. Put the taco meat in the provided \*aluminum pan with lid. Deliver hot to the drive by, drop off at Knox.

\*Contact Bruce Burkelman (<u>bmburkelman@yahoo.com</u>, 630-209-1421) beforehand to schedule a drop off on your porch of one pan with fitted lid per sign up.

#### **RAINBOW SALAD**

Each Sign Up to bring one recipe COLD salad.

- (2) 15 oz cans garbanzo beans (rinsed and drained)
- (2) 15 oz cans black beans (rinsed and drained)
- (2) 14.5 oz cans diced tomatoes (well drained)
- (2) 15.25 oz cans whole kernel sweet corn (drained)
- (2) cups chopped green peppers
- (1) cup chopped sweet onion
- (2/3) cup of Wishbone Zesty Robusto Italian salad dressing or similar

Combine ingredients.

Put in a Ziploc bag and refrigerate.

Deliver cold to the drive by, drop off at Knox.

## FIESTA SALAD

Each Sign Up to bring one recipe COLD salad.

- (5) 11 oz cans Mexicorn (drained)
- (1) 15 oz can kidney beans (rinsed and drained)
- 1 1/4 cup prepared salsa

Combine ingredients.

Put in a Ziploc bag and refrigerate.

Deliver cold to the drive by, drop off at Knox.

### **CORN SALAD**

Each Sign Up to bring one recipe COLD salad.

- (6) 11 oz cans Mexicorn (drained)
- (2) green peppers (chopped)
- (2) onions (chopped)
- (1) 16 oz bottle of fat free Italian salad dressing

Combine ingredients.

Put in a Ziploc bag and refrigerate.

Deliver cold to the drive by, drop off at Knox.