



PINEAPPLE TACOS

INGREDIENTS

- 1 small onion diced
- 4 Roma Tomatoes, chopped
- 1 Tbsp chopped Cilantro
- 1/4 cup crushed pineapple
- 1 green pepper chopped
- 2 Tbsp of lime juice, divided
- 2 Tbsp taco seasoning
- 1 pound of Ground Beef
- 1 tsp olive oil
- 8 Tbsp Sour Cream, and some extra for topping.

DIRECTIONS

1. Make the pineapple salsa: Wash and dry all of the produce. Dice the onion (reserve some onion for the ground beef). Core and seed the peppers (reserve some pepper for the ground beef) and the tomatoes then dice.
2. Drain the pineapple and save the juice. Roughly chop the pineapple if needed and cilantro.
3. In a medium bowl combine 2T of onion, 1/2 cup of peppers, tomatoes, half the cilantro, pineapple, and 1T lime juice.
4. Make Sour Crema- Combine 8T of sour cream with 1T lime juice. Salt and Pepper to Taste
5. Make the beef- Add 1t of oil and the rest of the onion and peppers to a large skillet. Turn to medium high heat and sauté vegetables for about until softened.
6. Add ground beef to large skillet on medium-high. Season beef with taco seasoning. Break up the beef while cooking until cooked through.
7. Pour out any excess fat or oil in the pan. Stir in 3 Tbsp of reserved pineapple juice and remove from heat.
8. Warm tortillas, divide beef mixture, add pineapple salsa and sour cream and serve.



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SHOPPING LIST

Onion
Roma Tomatoes
Cilantro
Crushed pineapple
Green pepper
Lime juice, divided
Taco seasoning
Olive oil
Sour Cream

SIDE OPTIONS

Spinach Dip
Corn on the Cob
Side Salad
Watermelon