

## BUFFALO-STYLE BEEF TACOS

*Total preparation and cooking time: 25 to 30 minutes*



- 1 pound ground beef**
- 1/4 cup cayenne pepper sauce for Buffalo wings**
- 8 taco shells**
- 1 cup thinly sliced lettuce**
- 1/4 cup reduced fat *or* regular prepared blue cheese dressing**
- 1/2 cup shredded carrot**
- 1/3 cup chopped celery**
- 2 tablespoons chopped fresh cilantro**
- Carrot and celery sticks *or* cilantro sprigs (optional)**

1. Brown ground beef in large nonstick skillet over medium heat 8 to 10 minutes or until beef is not pink, breaking up into small crumbles. Pour off drippings, if necessary. Stir in pepper sauce. Cook and stir 1 minute or until heated through.
2. Meanwhile heat taco shells according to package directions.
3. Evenly spoon beef mixture into taco shells. Add lettuce; drizzle with dressing. Top evenly with carrot, celery and cilantro. Garnish with carrot and celery sticks or cilantro sprigs, if desired.

*Makes 4 servings.*



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