



## Uncle Bucks Taco Salad Tortilla Bowls

*Serves 8-10 taco salad bowls ~ Prep/Cook time 45 Minutes*

### You'll Need....

- 1 lb. ground beef (or ground chicken/turkey)
- 1 packet Old El Paso taco seasoning (or your choice @ grocery store)
- 1/2 cup water approx. (or whatever is called for on the seasoning packet)
- 1 can 540-796ml red kidney beans (or black beans/chick peas/or mixed beans) drained and rinsed
- 10 small size flour tortillas
- Mix taco toppings - shredded lettuce, chopped tomato, olives, chopped avocado, sour cream (or favourite ranch dressing) red or green peppers, onions, etc.
- Top with your favourite shredded cheese!

### To Create....

- Heat oven to 375 degrees.
- Cook ground meat in frying pan. Drain any grease. Return to pan and add the taco seasoning along with the water called for on packet. Add the can of drained and rinsed beans. Let simmer on low while you chop your toppings and bake the tortillas.
- Heat tortillas in the microwave for 1 minute so they are soft and easier to shape.
- Flip a muffin tin upside down and spray lightly with cooking spray.
- Place 3 tortillas (at a time) in between the tins. Press and shape the tortilla inside the form. Bake in the oven for 8-12 minutes.
- Immediately fill with your favorite mixed taco toppings, serve and enjoy!

## Grandma's Butterscotch Pie

*Serves 8 ~ Prep 25 m ~ Cook 35 m ~ Ready In 1 h*

### You'll Need....

- 1 cup packed light brown sugar
- 4 tablespoons cornstarch
- 1/2 teaspoon salt
- 2 cups milk
- 2 egg yolks, beaten
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- 1 (9 inch) pie crust (store bought or homemade)

### To Create....

- On top of double boiler, combine brown sugar, cornstarch, salt and milk. Cook, stirring constantly, until mixture starts to thicken, about 20 minutes.
- Whisk in egg yolks; continue to cook and stir until filling is thickened.
- While pudding mixture is cooking, preheat the oven to 400 degrees F (200 degrees C).
- Remove filling from heat and stir in butter and vanilla.
- Pour filling into prepared pie crust. Bake in preheated oven until top begins to brown, about 5 minutes.
- Add whipped cream on top when served... Yummy!