

RECIPE

Busy Season Recipes

Preparation

Brown a big batch of ground beef and season with taco seasoning (stay tuned for a homemade taco seasoning that can be batched and doesn't have all the "extras" of packaged seasoning mixes)...enough to last all week, and have the following on hand for a week's worth of meals:

1. —lettuce, fritos, catalina dressing, black beans, corn, jalapeños, sour cream, avocados, tomatoes, block of Colby jack (or your favorite cheese) (take the time to shred the cheese yourself, you love your people, don't feed them bagged cheese)—now you have a delicious taco salad.
2. —flour tortillas (be a hero and get HEB homemade tortillas) and/or taco shells and any of the above for taco Tuesday!
3. —big bag of tortilla chips and now you have the makings for nachos
4. —plenty of eggs on hand and you're whipping up a delicious omelette

Pro-tip:

While you're browning meat, go ahead and shred your big block of cheese to store in ziploc bags in the fridge for the week.