



MINI TACO TARTS

Ingredients:

~1lb Ground Beef
~1/2 c. Chopped Onion
~1 tsp. minced garlic
~1/2 c. prepared mild or medium taco sauce
~1/2 tsp. ground cumin
~1/4 tsp. salt
~1/8 tsp. pepper
~2 packages frozen mini phyllo shells (30 shells total)
~1/2c. shredded Mexican cheese

Toppings (Optional): Shredded lettuce, sliced grape or cherry tomatoes, guacamole, sour cream, sliced rip olives

Instructions:

~Heat oven to 350 degrees. Heat large nonstick pan over medium heat until hot. Add ground beef to pan and crumble into medium size pieces. Once ground beef is lightly cooked drain excess grease from pan and return beef to heat. Add onion and garlic to pan. Be sure to break beef into small crumbles and stir occasionally. Add in taco sauce, cumin, salt and pepper; cook and stir 1 to 2 minutes or until mixture is heated through.

~Place phyllo shells on rimmed baking sheet. Spoon beef mixture into shells evenly. Top evenly with cheese. Bake 9 to 10 minutes or until the shells are crisp and cheese is melted.

~When finished top tarts with lettuce, tomatoes, guacamole, sour cream and olives (optional)