**Microwave Mexican Tacos**

**Ingredients:**

1 lb. ground meat

¾ cup crushed tomato puree

2 tsp. minced dried onion flakes

¾ tsp. sugar

¾ tsp. salt

1 Tbsp. chili powder

1 tsp. ground cumin

½ tsp. garlic powder

8-10 small taco shells

Various toppings

Directions:

Head Chef

1. Place ground meat into a microwave safe dish
2. Crumble/break apart meat with your fingers or two forks
3. Cover and vent (leave open a small area) with plastic wrap
4. Microwave for 2 minutes
5. Use potholders to take dish out of microwave and break meat into small pieces using a spoon
6. Recover with plastic wrap and vent
7. Microwave for 1-3 minutes until no pink remains (check after each minute)
8. Once cooked completely, break meat up into small pieces again and bring to Mrs. Senkoski to drain

\*\*\*Microwave dish will be hot! Don’t forget to use potholders when handling the dish!\*\*\*

Assistant Chef

1. Bring a small mixing bowl to the front of the room and measure the tomato puree
2. Measure and add the onion flakes, sugar, salt, chili powder, cumin, and garlic powder to the tomato puree
3. Mix tomato puree and spices together with a wooden spoon

Head Chef and Assistant Chef

1. Add the spicy puree to the drained ground meat and mix together to coat the meat
2. Cover the dish with the plastic wrap and vent
3. Microwave for 1 minute
4. Use potholders to take the dish out of the microwave and stir it with a wooden spoon
5. Re-cover with plastic wrap and vent; microwave for 1 more minute (until it is steaming)
6. Stir one more time
7. Put a hot pad or pot holder on the table and place the dish with taco meat and serving spoon on the hot pad or pot holder

Toppings-lettuce, tomatoes, onions, taco sauce, cheese