

## **Hearty Tex-Mex Skillet Supper** Servings: 6

1 pound lean ground beef or pork 6 whole-wheat tortillas 2 cloves minced garlic or ½ teaspoon garlic powder 12-ounce can corn, drained 16-ounce can black beans, drained 12 ounces salsa ½ cup water 2 teaspoons taco seasoning mix ½ cup cheddar cheese, shredded

- 1 Wash hands and surfaces
- 2. In large skillet, cook meat and garlic over medium-high heat until meat is lightly browned. Drain off fat.
- 3. Cut tortillas in half and then into 1-inch strips. Add to beef.

- 4. Stir in remaining ingredients except cheese. Bring to a boil, lower heat, cover and simmer for 10 to 12 minutes
- 5. Uncover, top with cheese and cook 2 more minutes until cheese is melted.
- 6. Serve hot with low-fat sour cream, green onions and baked tortilla chips, if desired

7. Refrigerate leftovers immediately.



<b>Nutrition F</b>	acts
6 servings per container	
Serving size	(319g)
Amount per serving	
Calories	410
%	Daily Value
Total Fat 13g	17%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 1220mg	53%
Total Carbohydrate 48g	17%
Dietary Fiber 5g	18%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 27g	
Vitamin D 0mcg	0%
Calcium 115mg	8%
Iron 3mg	15%
Potassium 417mg	8%
*The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutrition advice.	

## **Helpful Tips**

- Buy low-sodium taco seasonings. To make your own salt-free taco seasoning: 2 tablespoons chili powder, 2 teaspoons cumin, 2 teaspoons oregano and ½ teaspoon of each of the following: onion powder, garlic powder and cayenne pepper. Combine in a plastic sealable bag. Search the internet for other salt-free taco seasonings to make at home!
- Add leftover vegetables to this dish.

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