Make-It-Easy Meal

Tex-Mex Skillet Supper
Canned Peaches
(or your favorite fruit)
Milk

Add some crunch to your supper.
Toast some flour tortillas under a broiler and serve on the side of your skillet supper.

Shopping List

- lean ground pork or beef
- garlic
- corn
- black beans
- salsa
- taco seasoning
- flour tortillas
- cheddar cheese
- canned peaches
- milk

Cooking Time (minutes)
Tex-Mex Skillet Supper

1 lb. lean ground pork or lean ground beef
2 cloves minced garlic
1 12-oz. can kernel corn, drained
1 16-oz. can black beans, drained
1 12-oz. jar salsa
½ cup water
2 tsp. taco seasoning mix
6 6-inch flour tortillas, cut in half and then
   into 1-inch strips
2 ounces shredded cheddar cheese

1. In large skillet, cook pork or beef and garlic over medium-high heat until meat is lightly browned. Drain off any fat.
2. Stir in remaining ingredients except cheese.
3. Bring to a boil, lower heat, cover and simmer for 10 to 12 minutes.
4. Uncover, top with cheese and cook 2 minutes more until cheese is melted.
5. Serve hot, if desired, with sour cream, green onions and tortilla chips.

Serves 6.

Tip: Any type of canned beans can be substituted for black beans.