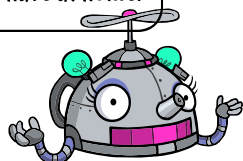


SHOPPING LIST

Taco Salad

- ☐ Olive Oil
- ☐ Red Onion
- ☐ Ground Turkey
- ☐ Chili Powder
- ☐ Ground Cumin
- ☐ Salt and Pepper
- ☐ Frozen Corn Kernels
- ☐ Canned Black Beans
- ☐ Romaine Lettuce
- ☐ Tomato
- ☐ Lime Juice
- ☐ Chopped Cilantro

First, check off the items you already have at home.



CUT

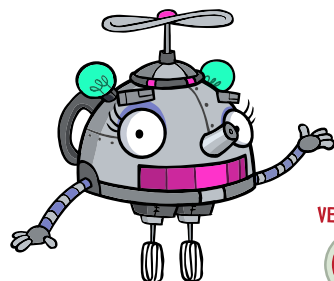
CUT

CUT

Mixiebot presents
DINNER



Taco Salad



VEGETARIAN



NO

TIME



About 30 min.

DIFFICULTY



Medium

SERVES



YOU WILL NEED



x 3

3 tablespoons
olive oil



1/2 small red onion,
chopped



1/2 pound ground
turkey



1 teaspoon chili
powder



1 teaspoon
ground cumin



salt and pepper



1 cup frozen corn
kernels



1 (14.5-ounce) can
black beans, drained
and rinsed



x 6

6 cups chopped
romaine lettuce



1 large tomato,
chopped



x 3

3 tablespoons
lime juice



x 2

2 tablespoons
chopped cilantro

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

Serve salsa, shredded cheese and chunks of avocado at the table.

Serve with oven-baked corn chips for extra crunch.

STEP 1: Heat 1 tablespoon of the oil in a 12-inch nonstick skillet over medium heat. When hot, add the onion and cook, stirring occasionally, until tender and beginning to brown, about 10 minutes. Add the turkey, chili powder, cumin, 1/2 teaspoon salt and 1/4 teaspoon pepper. Break up the meat with a wooden spoon and cook until no longer pink, about 5 minutes. Add the corn and black beans, and gently toss together until heated through, about 3 minutes longer. Season with salt and pepper to taste and remove from heat.

STEP 2: Mound the lettuce and tomato on a platter. Top with the turkey mixture. Whisk the remaining 2 tablespoons oil, lime juice, cilantro and 1/4 teaspoon salt together, and drizzle over the salad. Serve.



The PBS KIDS GO! logo is a registered mark of PBS and is used with permission pbskidsgo.org/lunchlab © 2010 Lunch Lab, LLC

Nutrition Facts

Serving Per Container		Serving Size 1g	
Amount Per Serving		Calories from Fat 70	
Calories 180		% Daily Value	
Total Fat 8g		12%	
Saturated Fat 1g		5%	
Trans Fat 0g		5%	
Cholesterol 15mg		5%	
Sodium 410mg		17%	
Total Carbohydrate 16g		5%	
Dietary Fiber 5g		20%	
Sugars 2g			
Protein 14g			
Vitamin A 60%		Vitamin C 35%	
Calcium 4%		Iron 15%	
Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.			
Calories		2,000 2,500	
Total Fat		Less than 65g 80g	
Saturated Fat		Less than 20g 25g	
Cholesterol		Less than 300mg 300mg	
Sodium		Less than 2,400mg 2,400mg	
Total Carbohydrate		Less than 300g 300g	
Dietary Fiber		25g 25g	
Calories per gram:		25g 30g	
Fat 9 • Carbohydrate 4 • Protein 4			