

Sarnelli House Soup Kitchen Recipe for Tacos

*Please note: You must log your service hours at www.vjm.strataapps.com after you bring in your meal in order to get the service hours. 2 Hours for cooking, 3 hours for serving at Sarnelli.

Ingredients:

5 pounds of ground meat (beef, chicken, turkey, etc.)
5 packets of Taco seasoning (or season with salt, pepper, onion, chili, & garlic powder)
30 large flour soft tortillas
2 large bags of shredded cheese
2 cans of black beans
2 large jars of salsa or sliced tomatoes
2 bags of chopped lettuce

Directions:

1. Brown the meat in a pan over medium heat.
2. Draining the meat may be necessary.
3. Add taco seasoning, stir, and store in an aluminum pan. Cover with aluminum foil.
4. Parents thank you for your guidance in the kitchen!

*Please bring your taco meat and other taco ingredients in on Thursday morning. Please make sure your taco meat and ingredients are labeled with your name and Sarnelli House. Place the food in the refrigerator in the kitchenette, which is next to the gym. If this is locked go to the Main Office and ask to be let in. Thank you for your help!