

Beef Enchiladas

- 1 pound lean ground beef
- 1/2 cup chopped onion
- 2 cloves garlic, crushed - 1/2 tsp = 1 clove
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 cans (10 ounces each) mild enchilada sauce
- 8 small corn tortillas (6-7 inches diameter)
- 3/4 cup shredded cheese
- sour cream (optional)

Preheat oven to 400°F.

In a large nonstick skillet, brown ground beef, onion and garlic over medium heat 8-10 minutes or until beef is no longer pink, breaking beef up into 1/2-inch crumbles. Pour off drippings. Season with salt and pepper. Stir in 1/2-cup enchilada sauce from one can. Set aside remaining sauce from that can.

Pour second can of sauce into a shallow dish. Dip tortillas, one at a time, into sauce to coat both sides. Spoon one-eighth of beef mixture evenly down the center of each tortilla and roll up. Place seam-side down in a 13x9-inch baking dish. Cover dish with aluminum foil. Bake in 400°F oven for 10 minutes.

Remove foil. Spoon reserved enchilada sauce over enchiladas. Sprinkle with the cheese. Continue baking uncovered until cheese is melted. Serve with sour cream if desired.

Bacon Ranch Pasta Salad

2 cups shell pasta
½ cups finely chopped carrots
½ of a red pepper- finely chopped
½ cup frozen peas
¼ cup bacon bits
2 Tbsp. Ranch Dressing Mix
½ cup mayonnaise

Place a glass or ceramic bowl in the freezer so it becomes cold. Boil Pasta until tender. Meanwhile chop vegetables and put peas into a strainer and run cool water over them until thawed. Well pasta is tender drain and run under cold water until pasta is cold. Combine Pasta, Carrots, Pepper, Peas, and Bacon Bits in a bowl. In a separate bowl stir together the Mayonnaise and the Dressing Mix. Combine together and Chill until ready to serve.

Ingredients	Price/Quantity	Amount Used	\$ of Amount Used
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Enchiladas from Scratch

Ground beef	\$2.19/ lb.		
Chopped Onion	\$0.64/ onion		
Garlic	\$2.09/ jar (1/2 cup or 24 tsp)		
Enchilada Sauce	\$1.43/ can		
Tortillas	\$1.15/ package (10 tortillas)		
Shredded Cheese	\$2.23/ package (2 cups)		
		Total cost of the enchiladas	
		# of serving Produced	
		Cost/ serving	

Mexican Hamburger Helper Mix.

Hamburger Helper	\$3.19/ box		
Ground Beef	\$2.19/lb.		
		Total cost of Casserole	
		# of Servings Produced	
		Cost/Serving	

Prepared Mexican Dinner

Mexican TV Dinner	\$1.55/ box		
		Total cost of Item	
		# of Servings Produced	
		Cost/Serving	

Ingredients	Price/Quantity	Amount Used	\$ of Amount Used
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Salad from Scratch

Pasta Shells	\$0.50/package (4 cups pasta)		
Carrots	\$0.99/ package contains 3 cups		
Red Pepper	\$2.29/ pepper		
Peas	\$1.59/package (2 cups)		
Bacon Bits	\$1.87/ package (1/2 cup)		
Mayonnaise	\$3.26/jar (4 cups)		
Ranch Dressing Dry Mix	\$1.45/ packet (4 Tbsp)		
		Total cost of salad	
		# of Cups Produced	
		Cost/Cup	

Pasta Salad Mix.

Bacon Ranch Pasta Salad	\$2.63/ Box		
Mayonnaise	\$3.26/ jar (4 cups)		
		Total cost of salad	
		# of Cups Produced	
		Cost/Cup	

Prepared Pasta Salad

Spring Salad	\$1.93 /lb.		
		Total cost of salad	
		# of Cups Produced	
		Cost/Cup	