



Samoas® Walking Mole Tacos

Ready in 30 minutes

Serves 5



What you need

Ingredients

Tacos:

7 Samoas, crushed
1 lb. ground beef
1 envelope reduced-sodium taco seasoning mix
1/4 teaspoon pepper
1 can (10 oz.) diced tomatoes and green chilies
1 can (15 oz.) ranch style beans
5 (1 oz.) packages corn chips

Taco toppings (optional):

Shredded cheese
Diced green onions
Sour cream

Equipment

Large skillet
Spatula

Directions

1. Cook the taco meat:

In a large skillet, brown the ground beef and drain. Add the taco seasoning to cooked meat per package instructions.

2. Spice it up:

Add pepper, tomatoes, beans and crushed Samoas to the seasoned taco meat. Stir well. Simmer over low heat until heated through.

3. Create the base:

Open the bags of corn chips. Divide the meat mixture among the five bags.

4. Top it off:

Add toppings, if desired. Dig in with a fork and *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts