

## Baked Beef Tacos

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Servings: 5

### Ingredients

- 10-11 taco shells I use the type with the flat bottom
- 2 teaspoons vegetable oil
- 1/2 cup diced onion
- 1 lb ground beef I use 90-93% lean
- 1/2 cup tomato sauce
- 1 tablespoon taco seasoning
- salt and pepper to taste
- 1 can refried beans
- 2 cups shredded cheddar cheese
- 1 1/2 cups shredded romaine lettuce
- 1 tub Rojo's Homestyle Fresh Cut Salsa

### Steps

1. Preheat the oven to 400 degrees. Arrange the taco shells inside a 9"x13" baking pan.
2. Heat the oil in a large pan over medium high heat. Add the onion and cook for 3-4 minutes or until softened. Add the ground beef and cook until browned, breaking up with a spoon.
3. Stir in the tomato sauce, taco seasoning and salt and pepper to taste. Simmer for 3-4 minutes.
4. Divide the refried beans evenly among the bottoms of the taco shells. Top the beans with the ground beef mixture.
5. Divide the cheese among the taco shells. Bake for 10 minutes or until cheese is melted and taco shells are lightly browned.
6. Remove from the oven. Top the tacos with lettuce and Rojo's Homestyle Fresh Cut Salsa and serve immediately.

