

Quick & Easy

THE COSTCO WAY

Avocados From Mexico Guacamole with Beef Tacos

Makes 12 servings

Ingredients:

1 Tbsp vegetable oil
1 cup onion, chopped and divided
 $\frac{3}{4}$ cup carrots, shredded
1 lb lean ground beef
2 tsp taco seasoning
 $\frac{1}{4}$ tsp salt
12 oz salsa (approximately $1\frac{1}{2}$ cups)
12 taco shells
2 cups lettuce, shredded
2 cups Mexican blend cheese, shredded
Guacamole (See Avocados From Mexico Guacamole recipe below.)

Instructions:

In a large skillet, heat oil over medium-low. Add onion. Saute until soft, about 5 minutes. Remove $\frac{1}{2}$ cup for guacamole. Add carrots to skillet. Cook and stir for 1 minute. Add beef to onion and carrot mixture. Cook and stir until browned, breaking into large chunks as you stir, about 10 minutes. Spoon off any excess fat. Stir in taco seasoning and salt. Cook 1 minute longer. Add salsa. Cook and stir until hot and thickened, about 5 minutes. Divide lettuce equally among taco shells. Top each with about $\frac{1}{4}$ cup beef mixture. Divide $1\frac{1}{2}$ cups cheese into shells. Top each with Avocados From Mexico Guacamole. Top with remaining $\frac{1}{2}$ cup cheese.

Avocados From Mexico Guacamole Ingredients:

2 Avocados From Mexico, halved, pitted and peeled
 $\frac{1}{4}$ cup cilantro, chopped
2 Tbsp lime juice
 $\frac{1}{2}$ cup sauteed onion (See recipe above.)
 $\frac{1}{4}$ tsp salt

Instructions:

In a small bowl, mash avocado. Add cilantro, lime juice, reserved $\frac{1}{2}$ cup onion and salt.

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