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## Buffalo-Style Beef Tacos

Makes 8 tacos

### Ingredients:

1 lb Kirkland Signature™ Ground Beef 88% lean  
¼ cup hot sauce  
8 taco shells  
1 cup lettuce, shredded  
¼ cup blue cheese dressing  
½ cup carrots, shredded  
⅓ cup celery, chopped  
2 Tbsp fresh cilantro, chopped  
Carrot and celery sticks (optional)

### Instructions:

Heat a large nonstick skillet over medium until hot. Add ground beef. Cook 8 to 10 minutes, breaking beef into small crumbles and stirring occasionally. Remove from skillet with a slotted spoon. Pour off drippings. Return to skillet and stir in hot sauce. Cook and stir 1 minute, or until heated through.

Heat taco shells according to package directions. Evenly spoon beef mixture into taco shells. Add lettuce and drizzle with dressing. Top evenly with carrots, celery and cilantro. Garnish with carrot and celery sticks or cilantro, if desired.

**Tip:** Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160 F. Color is not a reliable indicator of ground beef doneness.

Recipe and cooking tips courtesy of [BeefItsWhatsForDinner.com](http://BeefItsWhatsForDinner.com)

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## Saucy Beef with Baked Eggs

Makes 6 servings

### Ingredients:

1 lb Kirkland Signature™ Ground Beef 88% lean  
2 medium jalapeños, finely chopped  
2 Tbsp garlic, minced  
2 Tbsp smoked paprika  
1 Tbsp ground cumin  
30 oz no salt added or regular tomato sauce  
6 large eggs  
6 slices rustic style bread, toasted  
Fresh cilantro

### Instructions:

Preheat oven to 400 F. Heat a large, ovenproof nonstick skillet over medium until hot. Add ground beef, jalapeños, garlic, paprika and cumin. Cook 8 to 10 minutes, breaking beef into small crumbles and stirring occasionally. Stir in tomato sauce. Continue to cook 3 to 5 minutes, or until sauce is slightly reduced, stirring frequently.

With the back of a spoon, make six indentations into sauce. Crack one egg into each indentation. Place pan in the oven. Bake, uncovered, 16 to 17 minutes, or until egg whites are completely set and yolks begin to thicken but are not hard. Spoon beef mixture and eggs evenly over toast. Garnish with cilantro, if desired.

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