



TACO SALAD IN A BREAD BOWL

This Taco Salad in a Bread Bowl combines all your favorite taco flavors — juicy ground beef, fresh pico de gallo, crisp lettuce, creamy sour cream, and shredded cheddar cheese — served in a fun, edible bread bowl. Perfect for school lunches, it's delicious and sure to be a hit!

Yield: 1 salad

INGREDIENTS

RICH'S 6" Fresh 'n Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough, 120 3.25-Oz (#21973)

2 tbsp. Pico de Gallo

3 oz Ground Beef

1 C Lettuce

1 tbsp. Sour cream

2 tbsp. Shredded cheddar cheese

DIRECTIONS

- 1 Preheat oven. CONVECTION OVEN: 375°F (190°C) / CONVEYOR OVEN: 500°F (260°C)
- 2 Place the small aluminum bowl upside down on a baking sheet.
- 3 Carefully drape the pizza dough sheet over the inverted bowl, ensuring it covers the bowl completely.
- 4 Gently press the dough into the contours of the bowl, creating a smooth surface.
- 5 Bake bread bowl as instructed. CONVECTION OVEN: 375°F (190°C) FOR 8-10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4-6 MINUTES.
- 6 Remove from the oven and carefully invert the bowl to release the bread bowl.
- 7 Cook ground beef until it reaches an internal temperature of 160°F(71°C)
- 8 Add your cooked ground beef, pico de gallo, lettuce, shredded cheddar cheese, and sour cream to your bread bowl



CHEF NOTES

This recipe provides 2.5 oz grain eq., 2.5 MMA, 1/2 Dark Green Veg, and 1/8 Other Veg per 1 taco in accordance with USDA guidelines