

POTATO TACOS

Potato Tacos: almost everyone loves a good Taco. You can add meat or chicken to these, but I would like you to try this simple tasty potato taco. And it's EZ to use whatever you can buy at the lowest price.

I am going to suggest you try dried Hash Browns because they store anywhere before they are rehydrated. And they are tasty!!! Add any salsa or a homemade spicy sauce (recipe below) and you can add any chopped salad veggies. The cheese, potato and shells make this a tasty and healthy meal.

- ✓ Dried Hash Brown Tacos (or replace with grated fresh potatoes, 2 large) OR use Tater Tots (all work well).
 - Rehydrate the Potatoes according to directions, drain well (or use the following direction) - 1 cup dry Hash brown potato (makes 4 burritos) rehydrate with 1 cup warm water, and ½ teaspoon Salt if available, drain any remaining water.
 - Heat a skillet or George Forman Grill, or spread in thin layer on baking sheet. Cook until crispy. You may need a little oil in the skillet OR bake in 375 degree oven until brown and crispy, shake pan once or twice during cooking and you will keep them from sticking.
- ✓ Spicy Sauce any extra sauce can be saved in the refrigerator for up to two weeks)
 - 1 cup Mayonnaise
 - Chop two chipotle canned jalapenos
 - Add to mayo with ¼ cup mild salsa (or juice of a lemon or lime)
- ✓ Burritos or Soft Tacos (medium size) - Warm the shell on top of potatoes for the last minute of cooking.
- ✓ Cheese 1 cup shredded Cheese – any variety



Build your Taco

- ✓ Place ½ cup rehydrated potato down center of burrito
- ✓ Add ¼ cup cheese
- ✓ Add 1 Tablespoon sauce
- ✓ IF Lettuce and tomato are available you can add those. Or try a little chopped zucchini when they are in season.

Enjoy

