

Taco Ring

Recipe By: Pampered Chef

Serving Size: 8

- 1 2/3 cups Ground Beef
- 1 package Taco Seasoning mix
- 1 cup shredded cheddar cheese
- 2 tablespoons water
- 2 packages refrigerated crescent rolls -- recipe below
- 1 medium green bell pepper
- 1 cup salsa
- 3 cups lettuce -- shredded
- 1 medium tomato
- 1/4 cup onion -- chopped
- 1/2 cup pitted ripe olive -- sliced
- 1/2 cup sour cream

Preheat oven to 375.

Brown ground beef in skillet and drain.

Let beef cool to room temperature then add taco seasoning mix, cheese and water.

Unroll crescent dough and separate into triangles.

Arrange in a circle on a Pampered Chef Classic Round Stone with wide ends overlapping in center and points toward outside with a five-inch diameter opening in center.

Scoop meat mixture evenly onto widest end of each triangle and bring point of triangles up over filling and tuck under wide ends of dough at center of ring. Filling will not be completely covered.

Bake 20 -25 minutes or until golden brown.

Use Pampered Chefs V-Shaped Cutter to cut off top of bell pepper. Discard top, membranes and seeds and fill pepper with salsa. Shred lettuce and chop tomato. Chop onion. Place bell pepper in center of ring and arrange lettuce, tomato, onion and olives around pepper. Garnish with sour cream.

NOTE : Weight Watchers: 9 points per serving