

PACKAGE PASTRY SHELLS

"TACO" IN A SHELL

Spicy beef with shredded cheese

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| 1 10-ounce package frozen ready-to- bake puff-pastry shells | 1 pound ground beef |
| 1 tablespoon salad oil | 1 8-ounce can tomatoes |
| 1 green pepper, cut into strips | 1/4 cup taco sauce |
| 1 onion, diced | 3/4 teaspoon salt |
| | 1/2 cup shredded Cheddar cheese |
| | thinly sliced lettuce |

ABOUT 1 HOUR BEFORE SERVING:

1. Let frozen puff-pastry shells stand at room temperature to thaw slightly.
2. Preheat oven to 450°F. Stack pastry shells, pressing together; roll into 10-inch round; place on cookie sheet; let rest 15 minutes; bake 20 minutes or until golden and puffed.
3. In skillet over medium heat, in hot oil, cook pepper and onion until tender; remove from skillet. In skillet over medium-high heat, cook beef until browned; return vegetables; stir in tomatoes, taco sauce, and salt; heat to boiling.
4. Cut out center of top from pastry. Line platter with lettuce; top with pastry. Fill pastry with beef mixture; top with cheese; replace top. Makes 4 main-dish servings. 740 calories per serving.