

TACO FRENCH BREAD PIZZA



March 21

National French Bread Day



INGREDIENTS

- 12 Ounce Loaf of French Bread (enriched)
- 1 Pound Ground Beef (no more than 20% fat)
- 1 Packet (1 Ounce) Taco Seasoning Mix
- 1 Can (16 Ounces) Refried Beans
- 2 Cups Shredded Cheddar Cheese
- 1 Small Tomato
- 1 Can (4 Ounces) Sliced Black Olives
- 2 Green Onions (sliced thin)

DIRECTIONS

1. Preheat oven to 375°.
2. Brown ground beef in a large skillet, over medium-high heat. Drain grease.
3. Add taco seasoning to the ground beef according to package directions. Simmer for 10 minutes, then remove from heat.
4. Slice French bread in half lengthwise. Place both halves cut side up on a large greased cookie sheet.
5. Place refried beans into a microwave-safe bowl. Microwave in 30 second increments until warm. Stir well and then spread beans evenly over the top of French bread halves.
6. Top beans evenly with the cooked ground beef mixture, sprinkle with cheese and then add the tomatoes, black olives and green onion.
7. Bake, uncovered, 12 to 15 minutes, or until cheese is melted and bubbly. Remove from oven and let stand 5 minutes.
8. Slice each French bread half into 12 pieces for a total of 24 pieces.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

24 Pieces

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Piece	2 Pieces	2 Pieces	4 Pieces