

**Sonjia's Taco Salad:** This is a salad I learned to make from my mother in law, Sonjia, when Dusty and I were first married. It is one of Dusty's favorite meals. This salad is really fresh and has a California feel to it. Sonjia is a Cali girl, so it makes sense. Delicious!! Enjoy!!

**Alpine Ranch Co-op Grass-fed Beef:**

1. Add a Tablespoon of olive oil and heat your skillet on medium. Add your ground beef and season it generously with salt and pepper. Cook for about 10 minutes until all the ground beef is browned.
2. Wash all your veggies.
3. Wash your beans.
4. Slice your onions thinly. Cut your tomatoes in half. Chop your lettuce into nice chunks.

**Plate**

You can put all the items into separate bowls and let people make their own salad or you can plate the salad for them.

This is how I like to layer it:

First lettuce

Then ground beef

Next beans

Then Cheese

Next crumble up some tortilla chips and sprinkle them around.

Next Tomatoes and green onions

Lastly, drizzle a couple tablespoons of dressing over the top.

Dressing Ingredients: Sour Cream and Salsa

ENJOY!!!!