



# TACO CASSEROLE

COOKING  
WITH A CROC

CAN YOU FIND  
LETTER T  
FOR TACO?

HOW DOES  
THE FOOD SMELL  
WHEN IT'S COOKING?

LET'S  
SING  
WHILE WE  
WASH  
OUR HANDS!

WHAT SOUND DOES  
LETTER T MAKE  
IN THE WORD  
TACO?

WHAT COUNTRY  
INVENTED  
TACOS?



RECIPE VIDEO  
LET'S COOK TOGETHER!



#TALKINGISTEACHING



# TACO CASSEROLE

## INGREDIENTS

- 1 CUPS OF CHEDDAR CHEESE
- 8 OZ OF SOUR CREAM
- 1 LB (16 OZ) OF HASHBROWNS
- 1 LB OF GROUND BEEF
- 2 CANS OF CHEESE SOUP
- 1 CAN OF DICED TOMATOES
- 1 PACKET OF TACO SEASONING

## ALTERNATIVE OPTIONS

- 2 CUPS OF RICE OR PASTA INSTEAD OF HASHBROWNS
- 1 CAN OF CHEESE SOUP AND 1 CAN OF CREAM OF MUSHROOM SOUP



## HOW TO COOK:

- 1 PUT THE GROUND BEEF AND TACO SEASONING PACKETS IN THE SLOW COOKER AND COOK FOR 1-2 HOURS ON HIGH OR COOK MEAT ON THE STOVE FIRST
- 2 BREAK THE MEAT INTO SMALL PIECES AND STIR
- 3 DRAIN GREASE FROM THE MEAT OR KEEP IT AS IS
- 4 ADD THE HASHBROWNS, TOMATOES, SOUP, SOUR CREAM, AND STIR UNTIL INGREDIENTS ARE COMBINED
- 5 EVENLY SPRINKLE THE CHEDDAR CHEESE OVER THE TOP OF THE MIXTURE
- 6 PLACE THE LID ON THE SLOW COOKER AND COOK ON HIGH FOR 2-3 HOURS

LET'S COUNT HOW MANY INGREDIENTS WE NEED.



WHAT DO WE NEED?

LET'S MAKE A GROCERY LIST TOGETHER.



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Talking Is Teaching Livingston