

TACOS

HOUR: _____

KITCHEN NUMBER: _____

KITCHEN MEMBERS: _____

EVERYONE WASHES HANDS.

1. _____ PREHEAT OVEN TO 225 DEGREES F.
2. _____ Get ingredients: 1 lettuce wedge (about 1 inch thick)
1 large tomato
1 cup shredded Cheddar cheese
1 lb. ground beef
1 pkg. (1.51 ounces) taco seasoning mix
1 can (16 oz. each) refried beans (optional)
Taco shells
3. _____ Get out equipment.
4. _____ Prepare dishwater.
5. _____ Wash and chop into long shreds 1 lettuce wedge.
6. _____ Place the lettuce in a small serving bowl.
7. _____ Wash and cut stem end from 1 large tomato.
8. _____ Chop into 1/4-inch pieces. Place chopped tomato in another small serving bowl.
9. _____ Shred 1 cup of cheese and place in a small serving bowl.
10. _____ Crumble 1 pound ground beef into a skillet.
11. _____ Cook and stir over medium heat about 10 minutes or until brown.
12. _____ Pour beef into strainer to drain off any fat. Put beef back in skillet.
13. _____ Prepare 1 pkg. of taco seasoning mix according to package directions.

14. _____ While the beef mixture is simmering, heat in saucepan until heated through 1 can of refried beans. Stir beans often so they don't burn.
15. _____ Prepare taco shells according to package directions.
16. _____ Put taco shells on serving platter.
17. _____ Pour the beef mixture into large serving bowl.
18. _____ Assemble tacos.

EVERYONE EAT!

19. _____ Put away ingredients.
20. _____ Wash dishes.
21. _____ Rinse dishes.
22. _____ Dry dishes.
23. _____ Put away dishes.
24. _____ Wash and dry range.
25. _____ Wash and dry counters and cabinets.
26. _____ Clear, wipe off and dry table.
27. _____ Dry sinks.
28. _____ Sweep floor.
29. _____ Put dirty laundry in basket.
30. _____ Give plan to Mrs. West.

EVERYONE SIT AT YOUR KITCHEN TABLE TO INDICATE YOU ARE READY TO HAVE YOUR KITCHEN EVALUATED.