

Mango Peach Soft Tacos

- 1 Tbsp vegetable oil
 - 1 Tbsp **TSG Outrageously Garlic**
 - 1 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**
 - 1 lb lean ground beef
 - 1-1/2 tsp ground cumin
 - 1/2 tsp oregano, crushed
 - 1/2 tsp salt
 - 6 6" corn tortillas
 - 3 cups shredded lettuce or coleslaw mix
- TSG Mango Peach Salsa**

1. Heat oil in a 10-12" skillet. Add TSG outrageously garlic, TSG tearless onion and chives, cumin, oregano and salt. Add meat; stir and cook over medium-high heat until almost cooked.
2. Stir in 1/2 cup TSG mango peach salsa and cook 2-3 minutes more; remove from heat.
3. Heat tortillas in microwave for 10-15 seconds. Spoon taco meat down the center of each tortilla. Top with 1/2 cup shredded lettuce and plenty of TSG mango peach salsa.

Makes 6 tacos or 4 burritos. NOTE: To make burritos, use 8" flour tortillas. Fill tortillas with meat, and pinto or black beans, if desired. Top with mango peach salsa and shredded lettuce. Fold ends of tortilla in first, then the sides to make a closed burrito.