



Fiesta Beef Nachos

Ingredients:

- 2 cups or 10.6 oz weighed (approx. 10) mini sweet peppers
- 2-3 tbsp Taco Seasoning
- 6 oz lean ground turkey or beef
- ¼ cup chopped fresh mushrooms
- ¼ cup chopped scallions
- 2 med. eggs (slightly beaten)
- Olive oil spray
- Cover with Diet Right cheese sauce and/or Frank's Red Hot Sauce

Directions:

1. Preheat oven to 425° F.
2. Prepare sweet peppers by cutting off tops, cutting in half, and cleaning insides.
3. Spray mist olive oil on a baking sheet; transfer peppers to baking sheet cut side up.
4. Roast peppers for 10-12 mins.
5. When finished roasting, remove from oven, set aside, and turn temp down to 350.
6. Meanwhile, preheat a skillet sprayed with olive oil over med/med high heat. Add ground turkey/beef, taco seasoning, mushrooms, and scallions. Brown meat and veggies together, stirring to cook through. Drain any fat.
7. Add the raw beaten eggs to the meat mixture.
8. Fill the peppers with the meat mixture.
9. Bake 15 mins. at 350 degrees and salt to taste.
10. Top with Frank's Hot Sauce and/or Diet Right Cheese Sauce

Servings: 1

Each serving = 8oz. lean protein, 2½ cups veggies, 1 Diet Right product if using cheese sauce.

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