

## Recipes And Meal Ideas, Right At Your Fingertips



**This zesty Taco Casserole provides a flavorful variation on an old favorite.**

(NAPSA)—Families are swapping “home cooking” for “home page cooking,” getting recipes, baking tips, meal ideas and more from the Internet.

For example, one new Web site, [www.VeryBestMeals.com](http://www.VeryBestMeals.com), offers four helpful sections—Recipe of the Day, Tonight’s Dinner Ideas, Meal of the Week and Quick and Easy—to give time-crunched families solutions for meal planning and preparation. The site was developed by Nestlé USA and features more than 13,000 meal ideas, all clearly organized and easily accessed.

Recipes are sorted into categories—Family Favorites, Entertaining, Kid Friendly, Heart Smart, Leftover Cooking, Vegetarian—that make it simple to prepare a menu in accordance with individuals’ tastes and dietary needs. Consumers can also save favorite recipes and meal ideas in a personalized “recipe box” that can be shared with friends and family.

This recipe for Taco Casserole offers both appealing taste and texture, with zesty seasonings and a hearty crunch.

### **Taco Casserole**

*Makes 4 servings*

*Preparation Time: 10 minutes*

*Cooking Time: 35 minutes*

**1 lb. ground beef**  
**1 cup chopped onion**  
**2 cloves garlic, finely chopped**

**1 cup water**  
**½ cup ORTEGA® Thick & Smooth Taco Sauce**  
**4 oz. ORTEGA Diced Green Chiles**  
**2¼ oz. sliced ripe olives, drained and divided**  
**1 package ORTEGA Taco Seasoning Mix**  
**1 package (4.5 oz.) ORTEGA Taco Shells or White Corn Taco Shells**  
**2 cups mild cheddar cheese, shredded and divided**  
**¼ cup chopped tomatoes (optional)**  
**⅛ cup sliced green onions (optional)**

**PREHEAT oven to 375°F.**

**COOK beef, onion and garlic until beef is browned; drain. Stir in water, taco sauce, chiles, ¼ cup olives and seasoning mix. Cook over low heat for 3 to 4 minutes.**

**LAYER half of broken shells on bottom of greased 12x8-inch baking dish. Cover with half of meat sauce; sprinkle with 1 cup cheese. Repeat with remaining taco shells, meat sauce and cheese. Bake for 20 to 25 minutes or until bubbly and cheese is melted. Top with remaining olives, tomatoes and green onions.**

To find out more, visit the Web site at [www.VeryBestMeals.com](http://www.VeryBestMeals.com).