

# Top Off Cinco de Mayo With Mountainous Tacos Filled With Tasty Toppings

(NAPSA)—How do you get to the top of your taco? Do you layer on cheese first, then lettuce, then salsa? Or does each new shell deserve its own order that varies from taco to taco?

In celebration of Cinco de Mayo, Americans were asked how they reach the tippy-top of their tacos on a typical taco night.

Most Americans begin their ascent with a shell—soft or hard—and seasoned meat, such as ground beef or shredded chicken. From there, the journey to the top branches out in a thousand different directions depending on which ingredients make the cut and order of preference.

“Taco nights bring families together to enjoy a fun, festive, easy meal while they pile on layer after layer of delicious toppings to create their favorite combinations,” said Bibie Wu, Old El Paso®. “And, while taco lovers may not always agree on which topping goes where, one thing is certain—the view from the top makes it all worthwhile.”

Here are taco lovers’ top 10 toppings as well as the percentage of respondents who include each topping in their taco night menu:

Ground beef	96 percent
Cheese	94 percent
Lettuce	87 percent
Taco seasoning mix	83 percent
Tomatoes	77 percent
Salsa	62 percent
Sour Cream	47 percent
Other	25 percent
Olives	12 percent
Guacamole	4 percent

## Piñata Tostadas

**Take a fresh approach and prepare your family’s favorite taco night dinner tostada-style this Cinco de Mayo with a simple recipe that says “Olé!” And, there’s plenty of room for flavorful toppings.**

- 1 can (16 ounces) Old El Paso® refried beans**
- 1 can (4.5 ounces) Old El**



**Celebrate Cinco de Mayo with Piñata Tostadas.**

- Paso chopped green chiles, drained**
- 1 package (12 count) Old El Paso tostada shells**
- 1 pound ground beef**
- 1 jar (16 ounces) Old El Paso salsa**
- 1½ cups shredded lettuce**
- ¾ cup shredded Cheddar cheese (3 ounces)**
- ¾ cup diced tomato**

**Heat oven to 375°F. Stir together beans and chiles. Spread 2 to 3 tablespoons bean mixture onto each tostada shell; place on ungreased large cookie sheet. Bake 5 to 7 minutes or until hot.**

**Meanwhile, cook beef in 10-inch skillet over medium-high heat, stirring frequently, until brown; drain. Stir in 1½ cups of the salsa. Reduce heat to medium; cook 2 to 3 minutes or until hot.**

**Serve tostada shells topped with hot beef mixture, shredded lettuce, cheese, tomatoes and remaining salsa.**

**Makes 12 tostadas**

Condiment vs. Dance  
This Cinco de Mayo, don’t forget the salsa. This fresh, flavorful condiment is the grand finale to a delicious taco. Try a couple varieties to taste-test the best, and look for salsas with added ingredients such as taco seasoning or black beans.

For more taco-tastic tips, visit [www.olderpaso.com](http://www.olderpaso.com).