

Taco Bubble Up

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Serves 6

6 Points on all plans

- 1 7.5 oz can buttermilk biscuits (the small cheap ones)
- 1 lb extra lean 96% ground beef
- 1 package taco seasoning
- 1 1/3 cups salsa
- 4 ounces 75% reduced fat Cabot cheddar cheese (shredded)
- 8 Tbsp queso cheese ((The one I use is 6 points for 8 Tbsp))
- shredded lettuce
- chopped tomatoes
- sour cream of choice (point accordingly-not added in to total points)
- taco sauce

1. Preheat oven to 350 degrees.
2. Spray a 13X9 casserole with non stick spray. Cut biscuits into 8 pieces each. Scatter evenly in bottom of casserole dish.
3. In a skillet, cook ground beef until done. Drain and rinse. Add taco seasoning and 3/4 cup water. Cook until thick.
4. Add salsa and mix until well combined.
5. Spread meat mixture over biscuits. Top with grated cheese.

6. Cover loosely with foil. Bake for 30 minutes, uncover and bake for an additional 10. Let sit 5 minutes. Cut and serve with queso, lettuce, tomatoes, sour cream and taco sauce.