

# Beef Tostada

Makes 6 Servings

## Ingredients

- 2 tablespoons olive oil
- 6 (6-inch) corn tortillas
- 2 pounds ground beef
- 1 tablespoon taco seasoning, or 2 teaspoons chili powder
- 1 (15-ounce) can or 1 1/2 cups cooked black or pinto beans, rinsed and drained
- 1 cup shredded cheddar cheese, or shredded Mexican-style cheese
- 1 small red onion, thinly sliced
- 2 medium-sized tomatoes, seeded and chopped
- 2 jalapenos, seeded and cut thin

## Directions

1. Preheat oven to 400 degrees. Brush both sides of tortillas with 1 tablespoon olive oil. Place on rimmed baking sheet in a single layer. Bake tortillas for 4 minutes. Flip tortillas and cook for 4 more minutes, until light golden-brown. Set aside and let cool.
2. While the tortillas are cooling, heat 1 tablespoon of oil in large pan over medium-high heat. Add beef and taco seasoning and cook, breaking up into small pieces. Cook for about 8 minutes, until beef is cooked through and begins to brown.
3. Top corn tortillas evenly with black beans, cooked beef, cheese, red onion, tomatoes and jalapenos. Serve and enjoy.

Recipe from: Feeding Pennsylvania and PA Eats

