THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

LAYERED DORITO TACO SALAD TRIFLE

SERVINGS	6-8
PREP TIME	20 mins.
TOTAL TIME	15 mins.

INGREDIENTS

- 1 pound ground beef
- 1 taco seasoning packet (1 1/4 oz)
- 1 can ranch style beans or chili beans (15 oz), undrained
- 1 cups chopped lettuce
- 1 cups chopped tomato
- 1 finely chopped red onion
- 1 cups shredded cheddar cheese
- 1 bottle Catalina dressing (16 oz)
- 1 bag Doritos (12 1/2 oz)

DIRECTIONS

1. **Get everything ready:** Chop the lettuce and tomato. In a small bowl, toss the tomato together with the finely chopped red onion. Keep the lettuce and cheese in their own bowls. Find a large clear trifle bowl or deep glass dish so the tiers show.
2. **Cook the filling:** Brown 1 pounds ground beef in a wide skillet over medium-high heat, crumbling as it cooks. Pour off the fat, stir in 1 taco seasoning packet (1 1/4 oz) with the amount of water the packet calls for, and let it bubble until thick. Fold in 1 can ranch style beans or chili beans (15 oz), undrained with its sauce and warm through.
3. **Let the filling rest:** Take the skillet off the heat and let the filling sit for about 5 minutes to avoid wilting the greens above it.
4. **Crush the chips:** Squeeze 1 bag Doritos (12 1/2 oz) in the bag until the chips break into rough, bite-size pieces. Divide into three equal portions.
5. **Build tier one:** Spread one chip portion across the bottom of the bowl. Cover with half of the beef and bean filling, then a thin ribbon of 1 bottle Catalina dressing (16 oz), then half of the lettuce.
6. **Build tier two:** Add a second chip portion, then the remaining filling, another ribbon of dressing, and the rest of the lettuce. Scatter the tomato and onion mixture over the top.
7. **Finish the top:** Cover with 1 cups shredded cheddar cheese, then crown it with the last chip portion. Serve at once, scooping straight down through all the tiers, and pass the leftover dressing at the table for anyone who wants extra.

Recipe inspired by: https://www.food.com/recipe/dorito-taco-salad-343008