



Vegetable Steaks Tacos

1 can Vegetable Steaks
1 can black, pinto, or kidney beans
1 jar green stuffed olives, sliced
2 tomatoes, thinly sliced in half moons
1 onion, chopped
1 package shredded Cheddar cheese
1 head leaf lettuce
1 package taco spice mix
1 tablespoon cornstarch
Taco sauce
8-10 flour tortillas
Oil

Directions: Cut Vegetable Steaks into strips or chunks. Mix taco spice with cornstarch. Toss Vegetables Steaks in the mixture and shake off excess. Fry in lightly oiled skillet until crispy and heated through.

Assemble toppings on a tray or in bowls. Heat beans in saucepan and warm the tortillas in dry skillet, oven, microwave, or directly on gas burner. Serve with toppings of choice.

Submitted by N. A. of North Carolina