



Lynn demonstrates a great alternative to regular tacos, Taco Ring. This is a Pampered Chef recipe that I have had for years that my family really enjoys. You can make this with ground beef or turkey.

Ingredients:

- 1 pound ground beef or ground turkey
- 1 package (1.25 ounces) taco seasoning mix, or you can use homemade taco seasoning (see [Link](#) below)
- 1 cup (4 ounces) shredded cheddar cheese
- 2 Tablespoons water
- 2 packages (8 ounces each) refrigerated crescent rolls

Optional condiments to have with the Taco Ring:

- Salsa
- Shredded lettuce
- Chopped tomato
- Chopped onion
- Sliced Black Olives
- Sour cream

Preheat oven to 375°. In a skillet, cook and stir beef or turkey over medium-high heat until browned. Remove from heat; pour off drippings. Stir in seasoning mix, cheese and water; set aside.

Taco Ring by Lynn's Recipes

Unroll crescent dough; separate into triangles. Arrange triangles in circle on greased 14" pizza pan with wide ends overlapping in center and points toward outside. (There should be a 5" diameter opening in the center.) I used my Pampered Chef Pizza Stone for this, but use what you have. Pizza pans work fine. Scoop meat mixture evenly onto widest end of each triangle. Use an ice cream scoop for this for ease. Bring outside points of triangles down over filling and tuck under wide ends of dough at center. (Filling will not be completely covered.) Bake 20-25 minutes or until golden brown. You can put a bowl in the center and fill with your condiments or just place the condiments on the pizza pan or stone. Cut into slices, garnish with condiments and sour cream.

[Link to Homemade Taco Seasoning Mix Recipe](#)

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