

For Weeknight Meals, Make It A Family Fiesta

(NAPSA)—Finding the time to prepare delicious, nutritious meals while balancing a job, six children and a husband is not always easy. Becki Dilley, the proud mother of “America’s favorite sextuplets” has found a few shortcuts to help turn dinnertime into a family fiesta. She knows that Mexican meals are flavorful, easy to make and offer something to suit everyone’s taste.

“With kid-friendly favorites such as tacos, Mexican pizza and quesadillas, I can put a delicious dinner on the table in just minutes,” said Dilley.

To take the guesswork out of combining herbs and spices and to save time in the kitchen, Dilley suggests using packaged seasoning mixes from the grocery store. One of her favorites is McCormick® Taco Seasoning, a delicious blend of herbs and spices that gives meat an authentic Mexican flair. Open one packet for countless meal possibilities.

Dilley recommends the following steps for easy, south of the border meals:

1. Cook the taco seasoning and meat of your choice according to package directions. Try ground beef, chicken or turkey and chicken cubes or strips.

2. Next lay out the basics—taco shells, flour or corn tortillas, cheese, salsa and sour cream. Let each member of the family play “chef,” by choosing just what they want and creating their own signature dishes.

“My children each have their own favorite ingredients,” said Dilley. “Brenna, Julian, and Quinn love cheese, tomatoes, and sour cream. Claire and Ian are fans of sweet corn, black beans, and ground beef. Adrian loves cheese—just cheese!”

She also makes sure to include more grown-up foods like green peppers, jalapeños, onions, and guacamole in the spread.

Following are six tasty suggestions from the Dilleys, to help create your own family fiesta:

• Mexican pizza—Combines two of America’s favorite foods—pizza and tacos—into a great-



tasting meal that kids will love to help prepare. Spread taco-seasoned meat on an Italian pizza crust, top with cheese and your favorite toppings, and bake until the cheese turns golden and bubbly.

• Taco roll-ups—Roll flour tortillas with the seasoned meat of your choice, shredded cheese, tomatoes, and other favorite toppings. Microwave on high for 10-15 seconds, and dinner is served.

• Nifty nachos—Smother tortilla chips with the taco-seasoned meat and shredded Monterey Jack and Cheddar cheeses. Bake or microwave until cheese is melted. Serve green onions, olives, salsa, sour cream and guacamole on the side, so everyone can pick and choose their favorites.

• Quesadillas—Spoon taco-seasoned meat, shredded cheese, and tomatoes on a flour or corn tortilla. Top with another tortilla, then heat in the microwave, skillet or oven. Cut into triangles and top as desired.

• Tostadas—An open-faced version of the quesadilla, these delicious dinner items can be baked, or crisped in a skillet. Spread seasoned meat mixture, black or refried beans, corn, tomato, and cheese onto a corn or flour tortilla. Cook and serve with sour cream and guacamole.

• Tacos—Take a crunchy taco shell and fill with your favorite seasoned meat, lettuce, tomatoes, and cheese.

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