

# Warm Up To Mexican

(NAPSA)—When you're looking to spice up your weeknight dinner routine, turn up the temperature and turn on the fun with a zesty—and simple—Mexican taco night menu.

Tacos continue to top the list of Americans' favorite Mexican meals. Last year, Americans consumed more than 71 million tacos in the convenience of their homes. That number is expected to grow almost 5 percent in the coming year. According to AC Nielsen, tacos lead the pack when Americans were asked to rank their favorite at-home Mexican menus.

"Tacos never go out of style," said Julie Hinderks, Old El Paso brand food expert. "Families enjoy taco night because tacos are an easy-to-make, festive meal that features fresh ingredients and flavorful toppings." According to Hinderks, taco night is appealing because each family member can customize their tacos with tasty fillings, such as authentic Mexican cheeses, chili peppers and fresh vegetables.

## Chicken Corn Tacos

*Corn adds crunch, color and extra nutrition to this delicious taco dinner.*

- 2 cups shredded cooked chicken breast**
- 1 (1.25-oz.) package Old El Paso Taco Seasoning Mix**
- 1 (7 oz.) can Green Giant Mexicorn Whole Kernel Corn, Red and Green Peppers, drained**
- 10 Old El Paso taco shells or flour tortillas**
- 1 cup shredded lettuce**
- 1 medium tomato, chopped**
- ¼ cup sliced ripe olives**
- 2 oz. (½ cup) shredded Cheddar cheese**

**In large skillet, combine chicken, taco seasoning mix and amount of water directed on package for taco filling.**



**Turn up the fun on taco night with Chicken Corn Tacos.**

**Bring to a boil. Reduce heat to medium; simmer 5 to 10 minutes or until water is evaporated, stirring occasionally. Stir in corn; cook until thoroughly heated.**

**Heat taco shells or tortillas as directed on package. Fill each shell with ¼ cup chicken filling. Top each with lettuce, tomato, olives and cheese. Serve immediately.**

**10 tacos**

## Scoop Tacos

*Scoop up some fun with this easy and festive twist on taco night.*

- 1 pkg. Old El Paso Taco Dinner Kit**
- 1 lb. lean ground beef**
- 3 cups shredded lettuce**
- 1 cup shredded Cheddar cheese**
- 1 medium tomato, diced**

**Prepare ground beef and taco shells as directed on package. Layer lettuce, seasoned ground beef, cheese, tomato and taco sauce on large plate.**

**To serve, break heated taco shells in half and scoop.**

**6 servings**

*Taco tip: If desired, add sour cream, guacamole or other favorite taco toppings to layered tacos.*