

**LET'S TACO 'BOUT  
JESUS RECIPE BOOK**





## HI TRUE GIRL!

Our team gathered some simple recipes for you and mom to try while you “taco ‘bout” sharing the gospel. We even threw in some non-traditional taco treats for you to try. And if you see a name next to a recipe, that means one of our staff members provided it! We love tacos around here (\*smile\*).

As you eat your delicious taco, you and your mom can talk about how much God loves you...no matter what! Jesus died for our sins, so even when we mess up His love is always there. We want you to know that for yourself so you can share that Truth with others.

Now go ahead and turn the page if you’re ready to make some mouth-watering tacos. We hope you and mom have a great time taco-ing about Jesus!

In His Love,  
The True Girl Team

 **THE**  
*True Girl Team*





**DANNAH'S FABULOUSLY  
FRUITY TACOS**

# DANNAH'S FABULOUSLY FRUITY TACOS



## INGREDIENTS

- 4 flour tortillas soft
- 1 tbsp butter
- 1 tsp cinnamon
- 3 tbsp sugar
- 8 tbsp whipped cream cheese
- 1 tbsp honey
- 1/2 cup strawberry
- 1/2 mango
- 1 kiwi
- 1/4 cup blueberries

## DIRECTIONS

1. Cut up your choice of fruit.
2. Put half of the strawberries in a blender or food processor and purée with a dash of cinnamon and sugar to make “strawberry salsa.” You may need to add a tablespoon of water to help blend.
3. Melt butter in a small saucepan. Add cinnamon and sugar.
4. Warm the tortillas. Brush butter, cinnamon, and sugar mixture on one side of each tortilla.
5. Add 2 tablespoons of whipped cream cheese to each tortilla. Drizzle honey over cream cheese.
6. Add fruit and drizzle with strawberry salsa.



**STRAWBERRY  
PANCAKE TACOS**

# STRAWBERRY PANCAKE TACOS

## INGREDIENTS

### Pancake

- Pancake mix
- Cooking oil

### Filling

- ½ cup heavy whipping cream
- ¼ cup strawberry jam
- 1 tsp lemon juice

### Garnish

- 1 cup strawberries quartered

## DIRECTIONS



1. Preheat a large skillet or griddle over medium-high heat.
2. Pour 1 tsp of cooking oil into the heated skillet and tilt the skillet to spread the oil evenly over the surface.
3. Pour  $\frac{1}{3}$  cup of batter onto the surface of the skillet and tilt the skillet so the batter spreads to a pancake about 5 inches wide.
4. Cook for about 2 minutes, then flip the pancake and continue cooking for another 2 minutes until golden brown.
5. Repeat with the remaining batter to make a total of 4 pancakes.
6. Add the cream, jam, and lemon juice to a bowl.
7. Whip on low speed until combined, then slowly increase the speed to medium and then high as the cream thickens.
8. Stop beating when soft peaks form, after about 3 minutes.
9. Place each pancake onto a small plate, then dollop or pipe a few heaping table spoons of the strawberry cream to one-half of each pancake.
10. Fold the pancakes to resemble tacos. Top with fresh strawberries.
11. Serve and enjoy with family and friends!





**CHORIZO  
BREAKFAST TACOS**

# CHORIZO BREAKFAST TACOS

## INGREDIENTS

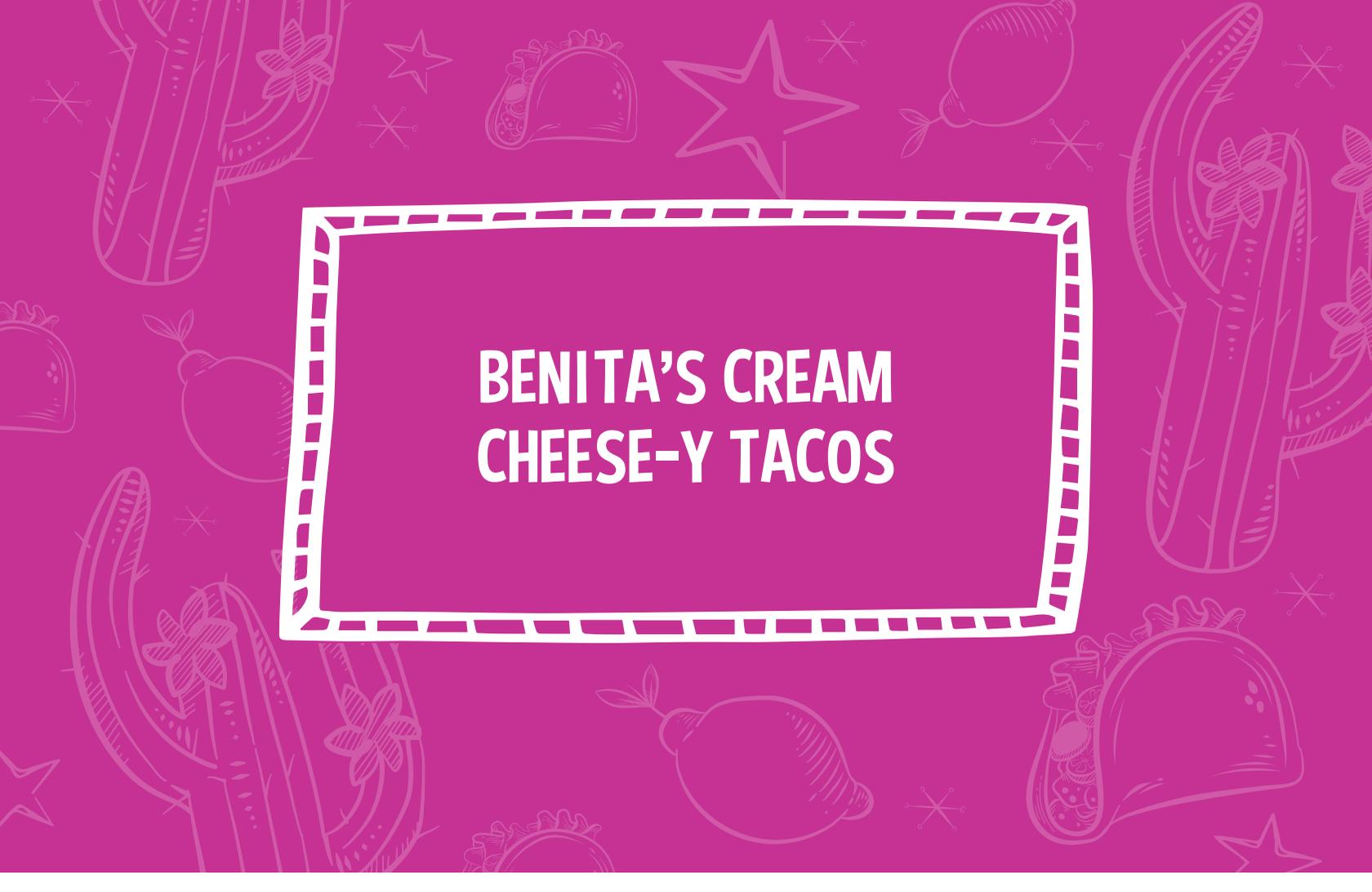
- ¼ cup diced white onions
- 12 ounces ground Mexican chorizo (raw) removed from casings if needed
- Olive oil, for pan for pan
- 8 large eggs
- 3 tablespoons heavy cream
- ¼ cup shredded Mexican blend cheese
- Salt and pepper to taste
- 12 soft flour tortillas taco size

## TOPPINGS

Diced tomatoes • Diced white onions  
Finely chopped cilantro • Avocado slices  
Shredded Mexican blend cheese  
Lime wedges • Diced jalapeños optional

## DIRECTIONS

1. Heat ½ tablespoon olive oil in a non-stick skillet. Add the ¼ cup of diced onions and cook until slightly browned. Add the chorizo and cook until browned and fully cooked through, breaking it apart with a spatula. Transfer to a plate and set aside.
2. In a bowl, whisk eggs with heavy cream, and a pinch of salt and pepper. Stir in the ¼ cup of shredded cheese and combine.
3. Wipe skillet clean. Heat 1 tablespoon of olive oil over LOW heat. Add the egg mixture. When the edges start to set, swipe a rubber spatula across the skillet, creating large soft curds (the uncooked parts will flood to the center and cook). Repeat a few times each time it sets a bit, until soft and fluffy.
4. Warm up the tortillas: Arrange tortillas on a plate in one single layer (slightly overlapping) and microwave for 30-60 seconds until warm. Note: If using corn tortillas, place a damp paper towel on top, and microwave.
5. To assemble the tacos, place some cooked chorizo and scrambled eggs on the tortillas, and add the toppings. Serve immediately. Enjoy!



**BENITA'S CREAM  
CHEESE-Y TACOS**

# BENITA'S CREAM CHEESE-Y TACOS

## INGREDIENTS

- Flour tortillas
- Taco meat
- Philadelphia chive and onion cream cheese
- Cucumber
- Cherry tomatoes
- Shredded carrots
- Shredded cheese

## DIRECTIONS

1. Spread the cream cheese on the tortilla or taco shell.
2. Cut the cucumbers and tomatoes in halves or quarters.
3. Put the cucumbers and tomatoes on the tortilla.
4. Add chicken or beef taco meat.
5. ¡Terminado!





**SAM'S SCRUMPTUOUS  
STREET TACOS**

# SAM'S SCRUMPTUOUS STREET TACOS

## INGREDIENTS

- 2 tablespoons reduced sodium soy sauce
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons canola oil, divided
- 3 cloves garlic, minced
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 ½ pounds skirt steak, cut into 1/2-inch pieces
- 12 mini flour tortillas, warmed
- ¾ cup diced red onion
- ½ cup chopped fresh cilantro leaves
- 1 lime, cut into wedges



## DIRECTIONS

1. In a medium bowl, combine soy sauce, lime juice, 1 tablespoon canola oil, garlic, chili powder, cumin and oregano.
2. In a gallon size Ziploc bag or large bowl, combine soy sauce mixture and steak; marinate for at least 1 hour up to 4 hours, turning the bag occasionally.
3. Heat remaining 1 tablespoon canola oil in a large skillet over medium high heat. Add steak and marinade, and cook, stirring often, until steak has browned and marinade has reduced, about 5-6 minutes, or until desired doneness.
4. Serve steak in tortillas, topped with onion, cilantro and lime.



**DORITO TACO SALAD**

# DORITO TACO SALAD

## INGREDIENTS

- Taco meat
- Iceberg lettuce
- Bell pepper
- Black olives: sliced
- Beans - any kind! (rinse and drain them well)
- Diced tomatoes, seeds removed
- ¼ cup chopped or thinly sliced red onion
- Shredded cheddar cheese
- Doritos, slightly crushed
- Catalina dressing (toss it with the salad, or serve it on the side)

## DIRECTIONS

1. Toss all ingredients together in a big bowl.
2. Drizzle the dressing on top, mix, and enjoy!





# BAKED TACOS

# BAKED TACOS

## INGREDIENTS

- 8-10 hard taco shells I recommend “Stand ‘N Stuff”
- 1 cup black beans drained and rinsed
- 1 lb. ground beef see notes for using chicken
- 1 yellow onion finely diced
- 1 oz. packet taco seasoning
- 10 oz. diced tomatoes with green chilies undrained
- ¼ cup beef broth can sub chicken broth or water
- 1 Tablespoon softened cream cheese optional
- 1 ¼ cups cheddar cheese shredded
- Salsa (optional)
- Sour cream (optional)
- Shredded lettuce (optional)
- Diced avocado/guacamole (optional)

## DIRECTIONS

1. Drain and rinse the black beans. Set them on a paper towel lined plate to dry.
2. Preheat oven to 400°. Line 8-10 taco shells along a 9 x 13 inch casserole dish and bake for 5 minutes if using a light colored dish, 3 minutes if using a dark dish.
3. Cook and drain ground beef.
4. Add taco seasoning, undrained diced tomatoes, and beef broth. Bring to a boil and let it reduce for 1-2 minutes, then reduce to a simmer. Stir in the softened cream cheese until melted and combined. By now most of the liquid should have evaporated, with just enough moisture to ensure the meat isn't dry.
5. Spoon black beans onto the bottom of each taco shell, then top with ground beef mixture.
6. Top with cheese and bake, uncovered, for 7-10 minutes.
7. Remove from heat and add desired toppings. Serve!

**HOLY GUACOMOLE!**





**AMY'S AMAZING  
TACO SOUP**

# AMY'S AMAZING TACO SOUP

## INGREDIENTS

- 6 (16 oz) can of beans (2 white, 2 kidney, 2 black)
- 16 oz jar of salsa
- 1 can of corn
- Half bag of frozen diced green peppers and onions
- 1 packet of ranch dressing seasoning

## DIRECTIONS

1. Open all the beans and add to crockpot. Do not rinse.
2. Add Salsa, ranch seasoning and corn.
3. Stir and cook on low for 6 hours.
4. Top with shredded cheese and sour cream (or corn chips).

**JUST IN QUESO YOU DIDN'T  
KNOW...JESUS LOVES YOU!**



**7 LAYER  
TACO DIP**

# 7 LAYER TACO DIP

## INGREDIENTS

- 32 oz refried beans canned
- 1 lb sour cream
- 8 oz cream cheese (room temp)
- 2 oz taco seasoning about 5 Tbsp, divided
- 2 cups Pico de gallo or salsa
- 12-16 oz guacamole
- 1-2 cup shredded mild cheddar
- 2 oz sliced olives canned
- Green onion or cilantro optional

## DIRECTIONS



1. In a bowl, blend 2 cans of refried beans and 1 oz packet of taco seasoning using an electric hand mixer. Set aside.
2. In a separate bowl, combine 8 oz room temperature cream cheese, 1 lb sour cream, and the other 1 oz packet of taco seasoning with an electric hand mixer. Make sure to blend the cream cheese well.
3. To assemble the 7-layer dip, use a deep 9x13 dish or a deep glass trifle bowl.

The layers will be a little thinner if you use a 9x13 dish. In a dish, begin layering each layer starting with the refried beans, sour cream mixture, guacamole, Pico de gallo, shredded cheddar, and a handful of sliced olives. Garnish with green onion or chopped cilantro. Cover and serve chilled.



**TACO RING**

# TACO RING

## INGREDIENTS

- 1- pound lean ground beef
- ½ cup onion peeled and diced
- ½ cup water
- 1 package 1 ounce taco seasoning
- 2 cans crescent rolls 8 rolls per can, 16 total rolls
- 1 cup shredded cheddar or Mexican blend cheese

## TOPPINGS

Guacamole • Chopped Avocado • Chopped Tomato • Sour Cream • Shredded Lettuce  
Chopped Onion • Chopped Green Onion  
Lime Wedges • Salsa • Black Olives

## DIRECTIONS

1. Heat a large skillet over medium heat. Crumble the ground beef into the pan and add the diced onions; cook until the beef is no longer pink. Pour the cooked beef into a colander to drain excess grease, then return the meat to the skillet.
2. Add the water and taco seasoning to the cooked meat and cook over low heat for 10 minutes, stirring often.
3. While the meat mixture is simmering, preheat the oven to 375 degrees.
4. Open the cans of crescent roll dough and separate the triangles. Arrange the crescent rolls into a circle by placing them on a large baking sheet or pizza pan with the wide end of the dough triangles overlapping and the pointed ends facing out to create the look of a sunburst.
5. Spoon the seasoned ground beef mixture onto the overlapped dough area of the circle. Sprinkle them with shredded cheese.
6. Take the pointed part of the dough and bring it across the meat and cheese filling, then tuck the dough under. Repeat until all of the points of dough have been tucked in and most of the meat is covered by the dough.
7. Bake the taco ring for 18 minutes, until golden brown.
8. Cool slightly, then slice the ring and serve with the toppings of your choice.



**CHOCO TACO**

# CHOCO TACO

## INGREDIENTS

- 4 waffle bowls
- 1 pint Fudge Ripple ice cream or your favorite flavor!, Softened
- ¼ cup peanuts finely chopped
- 6 oz chocolate Candiquik



**I'M TORTILLA-LY IN  
LOVE WITH JESUS**

## DIRECTIONS

1. Wrap waffle bowls in a dampened paper towel. Heat in the microwave for 15-20 seconds, or until soft.
2. Gently reshape into a taco. Allow to cool/harden for 5-10 minutes.
3. Fill tacos with ice cream. Put in the freezer for 15 minutes or until hardened.
4. Melt Candiquik in the microwave until smooth, stirring frequently.
5. Spoon chocolate over the edges of the taco and the exposed ice cream on top. Sprinkle with peanuts.
6. Return to the freezer until ready to serve.

