

Crescent Roll

2 crescent roll tubes

1 LB ground beef (or ground turkey)

1 packet of taco seasoning

1 1/2 cups grated cheddar cheese

Shredded lettuce

1 or 2 diced tomatoes depending on size

1/2 small can Olives (sliced) (Avocado, Sour cream etc)

Directions

- 1. Separate the crescent pastry and lay out in a circle, pointed ends out on a foil lined pizza pan, sprayed very lightly with cooking spray. Use some of the leftover crescent rolls to to make the center a bit thicker as this will hold the meat.**
- 2. Brown meat in a frying pan until no longer pink. Drain fat and add taco seasoning as directed on package, reducing the water to a scant 1/3 cup from the 1/2 cup called for. Drain excess liquid from meat.**
- 3. Sprinkle meat mixture in a circle inside the crescent rolls, then sprinkle 1 cup of the cheese over the meat. Pull crescent roll points over meat and cheese and tuck in.**

Bake at 350 degrees until pastry is golden brown (30 min).

- 4. Add remaining 1/2 cup of cheese, chopped lettuce, tomato, black olives, and jalapenos (if using), into the middle of the ring, then add a few dollops of sour cream if desired, before serving.**