FEAM ELITE COACHING LOW Carb Tostadas/Tacos BE STRONG. BE HEALTHY. BE ELITE.

MACROS

336 Calories 36g Carbs 8g Fat 32g Protein

INGREDIENTS

- 1 pound lean ground beef (96%)
- 1 small container (150g) nonfat Greek yogurt
- 1 package ground beef taco sauce (Frontera)
- 400g butternut squash
- 4 cups chopped romaine lettuce
- 16 cherry tomatoes
- 8 cactus base tortillas (Tia Lupita)

This meal does not save well for mealprep fully prepared. Instead, make all ingredients, have them ready to go, and save heating the tortillas until you are ready to eat! -Gail

RECIPE

- Brown the lean ground beef in a skillet over medium/high heat.
- Once the meat is mostly cooked add in the taco sauce and container of nonfat Greek yogurt and set on simmer.
- The tortillas need to be heated on a skillet on high heat to allow them to harden like a tostada. Place one tortilla at a time on the skillet for 1-2 minutes per side.
- Quarter out the meat mix and then again in half this is the topping for every 2 tortillas.
- Once the "tostadas" are ready, the following toppings will be divided between each serving (one serving = two tostadas):
 - The meat mix
 - 100g of butternut squash
 - 1 cup chopped romaine
 - 4 cherry tomatoes