



PREP TIME

**15min**



COOK

TIME

**10min**

# Asian Salad Scoops!®

## INGREDIENTS

- 40 (1/2 bag) **TOSTITOS® SCOOPS!®**
- 1/2 lb (250 g) **lean ground beef**
- 2 **tbsp hoisin sauce**
- 1/4cup **shredded lettuce**
- 1/4cup **matchstick carrots**
- 1/4cup **finely chopped mango**
- 1/4 cup **chopped fresh cilantro (optional)**
- 2 **tbsp sour cream**
- 1 **tbsp sweet Thai chili sauce**

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Set a medium nonstick skillet over medium high heat.
- Crumble in the beef.
- Cook, stirring and breaking into small pieces, for 5 minutes or until browned.
- Stir in the hoisin.
- Cook for 3 minutes or until cooked through.
- Cool slightly.
- Arrange the Tostitos® Scoops!® tortilla chips on a serving platter.
- Divide the beef evenly between the chips.
- Top with lettuce, carrot, mango and cilantro (if using).
- Stir the sour cream with chili sauce.
- Dollop over each chip.
- Serve immediately.