

Fillings for Chalupa Shells

Now that we have Chalupa Shells, how should we fill them?

Cold Stuff:

Egg Salad

Chicken / Turkey Salad

Tuna Salad

Bean & Corn Salad

Seafood Salad (Crab, Shrimp etc.)

Warm / Room Temp Stuff:

Taco Filling

Chili

Sauteed Mushrooms

Mini Frittata Bites

Sausage & Peppers

Or fill them with salad! Like these Caesar Salad Cups



Caesar Dressing:

1/4 cup mayonnaise

1/4 teaspoon Worcestershire sauce

1 clove garlic, minced

1 tablespoon lemon juice

1/2 teaspoon anchovy paste or 1 anchovy, minced

1/4 teaspoon salt

2 tablespoons plus 1 cup freshly grated Parmesan

5 cups finely shredded romaine lettuce (2 romaine hearts)

Directions

In a large bowl, whisk together the mayonnaise, Worcestershire, garlic, lemon juice, anchovy paste, salt and 2 tablespoons Parmesan. Add the lettuce to the dressing; toss well to coat.

Scoop a small spoonful of the salad into each of the tortilla cups. Top with tomato and croutons and serve.