**Carol’s Taco Crescent Ring**

If you’re looking for a fun dinner to make for the family, look no further! This is the easiest dish to make and it’s a fun twist on the normal taco night!

I’ve been obsessed lately with coming up with all kinds of crescent rings. I think because they are warm and comforting and have that nice crispy layer on top thanks to the egg wash and sea salt. Yum! Whatever it is, they are my new favorite meal, and I’m hoping they become a weeknight favorite for your family, too!

Let’s get cooking together...

**Ingredients:**

* 2 Cans Crescent Rolls
* 1 lb Ground Beef
* 1 Taco Packet
* 1 Package Shredded Cheese
* Not Pictured: 1 Egg
* Optional: Sea Salt to Sprinkle on Top
* Toppings: Shredded Lettuce, Black Olives, Salsa, Sour Cream, Guacamole.

**How to Make:**

* Preheat oven to 375 degrees Fahrenheit.
* Brown ground beef in a frying pan and follow instructions on the taco packet.
* On a baking sheet (I use a pizza pan), lay out individual crescent rolls to form a ring, overlapping them at the base.
* Add as much of the taco meat around the circle at the base of the crescents that will fit. I believe this will be between 1/3 and 1/2 lb of the meat. Either use the extra meat to make another crescent ring right away or freeze it, so your meat is ready next time you want to make a taco ring. Less work next time!
* Add a generous layer of shredded cheese around the circle and over top of the meat.
* Pull the top of the triangle of the crescents over the meat and cheese to tuck in underneath at the base forming a ring.
* Crack one egg into a bowl and mix together with a fork. Brush egg wash on all parts of the dough.
* Sprinkle sea salt if you like the extra pop of flavor.
* Bake for 25 minutes until golden brown.
* Serve hot with whatever taco toppings you love.
* Enjoy! :)

I told Tyler about this dish a while back and she couldn’t wait to make it, so she wrote down the instructions and made it a few times at home already. It’s already a favorite in her family! We’d love to see pictures of your family enjoying this dish, too. You can share them with us on the [Z88.3 Mornings Facebook page](http://facebook.com/z88.3mornings).

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Originally posted on [**Carolbake.com**](http://carolbake.com/)