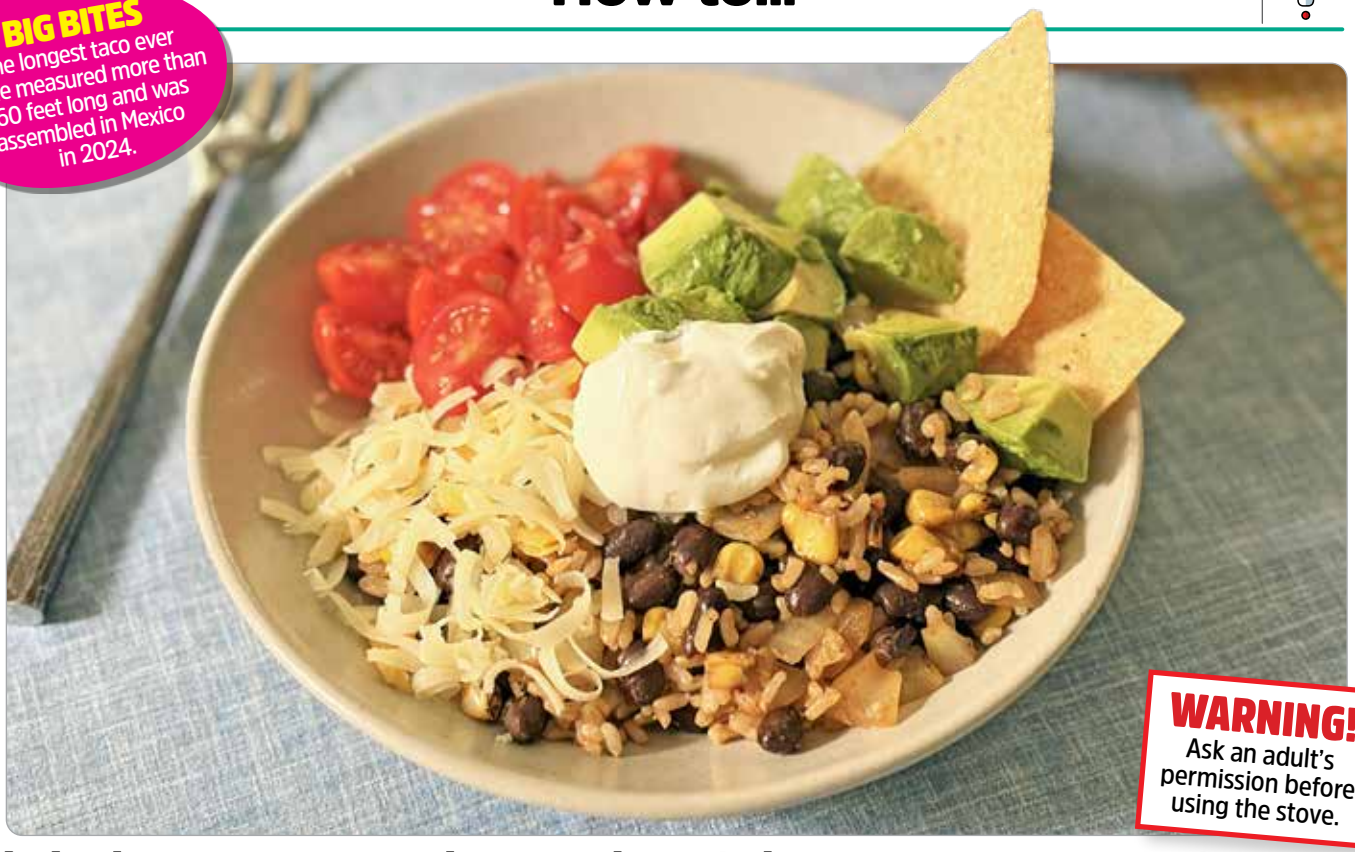
BIG BITES
The longest taco ever made measured more than 360 feet long and was assembled in Mexico in 2024.



WARNING!
Ask an adult's permission before using the stove.

Make a taco bowl with tasty toppings

Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, chopped
- 1 cup frozen corn niblets (preferably roasted)
- 1 tablespoon taco seasoning
- 1 can black beans, drained and rinsed
- 2 cups cooked brown rice
- 1 tablespoon freshly squeezed lime juice
- Salt and freshly ground black pepper
- Diced tomatoes, shredded cheese, sliced avocado, and/or sour cream, for topping
- Tortilla chips, for serving

Instructions

1. Heat the olive oil in a large skillet over medium-high heat. Add the onion and cook, stirring occasionally, until starting to soften, about 5 minutes.
2. Add the corn and cook, stirring often, about 5 more minutes. Stir in taco seasoning, black beans, and rice, and heat through.
3. Mix in the lime juice, then season to taste with salt and pepper.
4. Divide the mixture among 4 bowls and serve with the tomatoes, cheese, avocado, and sour cream for topping.
5. Serve with tortilla chips for dipping and scooping. Makes 4 servings.

ECO TIP OF THE WEEK

PLANT FALL BULBS FOR SPRING FLOWERS

In many parts of the US, daffodils are among the first flowers to bloom in spring. They provide nectar early in the season for pollinators like bees and butterflies. If you would like to grow these flowers, you can plant daffodil bulbs now before the first frost of winter and expect to see bright yellow blooms in the spring. With an adult's help, visit a local nursery to purchase bulbs and ask for planting tips. You will plant the bulbs (pointy sides up) deep in the ground or in a pot, then water them well. After that, you can leave them alone and only need to water them again when the soil feels dry. Then wait for the arrival of your spring blooms.



Plan now for daffodils later.

ERICA CLARK FOR STONE KITCHEN CREATIVE; GETTY IMAGES; ON LEFT PAGE: GETTY IMAGES