**Lettuce Leaf Tacos**  
**Serves 12**

**Ingredients:**
- 1 green bell pepper, chopped
- 1 yellow onion, chopped
- 2 tablespoons olive oil
- 2 tablespoons chicken stock (optional)
- 1 pound ground beef
- 3 tablespoons taco seasoning
- 2 large roma tomatoes, chopped
- ½ teaspoon salt
- 1 (8 oz.) package shredded cheddar cheese
- 12 large romaine lettuce leaves

**Directions:**
1. Cook and stir green bell pepper and yellow onion in a skillet over medium heat with olive oil and chicken broth until onion is translucent, about 5 minutes.
2. Cut up ground beef into small pieces; place into a separate skillet over medium heat. Cook and stir ground beef with taco seasoning until beef is browned and crumbly, 5 to 8 minutes. Drain excess grease.
3. Sprinkle roma tomatoes with salt in a bowl. Place cheddar cheese into a separate bowl.
4. Fill each lettuce leaf with about 2 tablespoons beef filling; top with 1 to 2 teaspoons green pepper mixture, roma tomato, about 1 1/2 tablespoons cheddar cheese.

**Nutrition Information:**  
Calories: 175, Fat: 13 g, Carbohydrate: 3 g, Fiber: 1 g, Protein: 13 g