INGREDIENTS

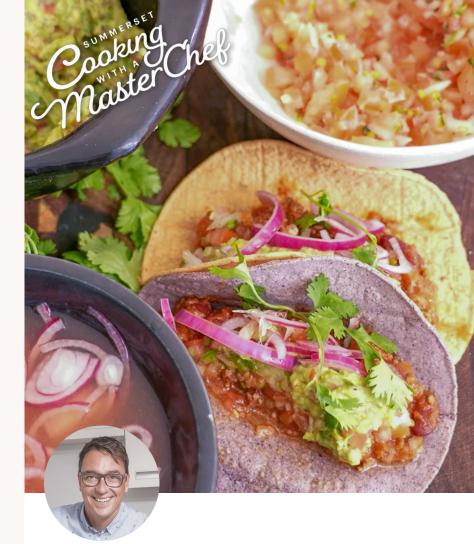
1/2 - 1 onion (diced) 1 garlic clove (minced) 250g beef mince 1/2 tsp dried oregano 1 tsp ground cumin 1/2 tsp ground paprika 1/2 tsp ground coriander 1 tsp ground chilli (to taste, optional) 1 tin of red kidney beans (drained & rinsed) 1/2 cup tinned diced tomatoes Fresh coriander (to serve)

INSTRUCTIONS

- 1. Heat a tablespoon of oil in a pan and fry onions & garlic until transparent
- 2. Add mince and cook to caramelise
- 3.Add the dried herbs & spices to the mince and fry for 5 minutes, stirring frequently
- 4. Add the passata, tomatoes, red kidney beans and 1/2 cup water and cook on a low-medium heat for 10 mins for the liquid to reduce. Add a little more water if the mixture becomes too dry
- 5. To serve, simply build your taco with a little of everything - finishing with a touch of fresh coriander and eat!

TOP TIPS

- If you don't have kidney beans you can also use chili beans, or baked beans - whatever you have in the cupboard...or none at all!
- This mince will freeze really well and keep for up to 6 months



Mexican Mince



4 servings () 30 minutes

With the use of spices we transformed an everyday mince dish into a Mexican fiesta, and served it with our side-dishes in soft flour tortilla to make tacos. You could also use it to top corn chips, rice or simply enjoy with some crusty bread - delicious!

Leftovers Idea: Place leftover mince in a small ovenproof dish, top with diced par-boiled potatoes, cover with cheese and bake in the oven until cheese is golden brown & crispy.



