



## 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.