

Chilli Beef Tacos



This recipe makes 10 chilli beef tacos with fresh tomato salsa, lean beef mince and coriander that is sure to please at lunch or dinner!

Recipe supplied by Old El Paso™.

Ingredients

- 1 Old El Paso™ Stand 'n Stuff™ Taco Shells (10pk)
- 1 diced medium brown onion
- 600 g lean beef mince
- 1 Old El Paso™ Spice Mix
- 400 g can tomatoes
- 3/4 cup water
- 3/4 shredded iceberg lettuce
- 1 sliced jalapeño chilli
- 1/2 cup Old El Paso™ Mild, Medium or Hot Taco Sauce
- Grated tasty or feta cheese to serve
- Fresh tomato salsa

2 finely chopped large tomatoes

1 finely diced small red onion

1 finely diced small cucumber

Large handful of washed and chopped fresh coriander

Juice of half a lime

Method:

1. Heat a little oil in a frying pan, add onion and cook over a medium heat for 5 minutes or until soft. Add beef mince and Chilli Spice Mix, cook for 5 minutes, stirring with a wooden spoon to break up lumps. Add canned tomatoes and water. Simmer for 5 minutes or until sauce thickens.
2. For deliciously crunchy taco shells, follow on pack instructions.
3. To create a fresh tomato salsa simply combine tomatoes, red onion, cucumber, coriander and lime juice.
4. Serve crunchy taco shells, chili beef, fresh tomato salsa, taco sauce and other fillings to the table and everyone can build their own taco any way they like!