

Beef Tacos



Get out of your shell and slip into this one! A tasty fiesta in your mouth is waiting, these beef Tacos will be a crowd favourite for sure!

Ingredients

500 g beef mince

1 onion, peeled and diced

1 Old El Paso taco kit

1 bag IGA fresh mixed leaf lettuce or baby spinach

Method:

1. Heat a pan with a splash of oil, brown the mince and drain off the excess.
2. Sprinkle in the Old El Paso Original Spice Mix for Tacos and tip in 100 ml water. Stir to mix together.
3. As it starts to bubble, reduce the heat and simmer uncovered for 10 minutes. Stir occasionally until it reduces to a thick, rich filling.
4. Meanwhile if you have hard taco shells turn on the oven to 160°C. Put the shells on a baking

sheet or some foil and heat for 2-3 minutes.

5. If you have soft tacos place these in the microwave and microwave for 30 seconds.
6. Load up the tacos with the beef, onion, Old El Paso Taco Salsa, and mixed salad leaves.