

BEEF TACOS

Simple and delicious, these beef Tacos will be a crowd favourite for sure!

EASY	5	25	4

Ingredients

- 500g beef mince
- 1 onion, peeled & diced
- 1 Old El Paso taco kit
- 1 bag mixed leaf lettuce/baby spinach
- 1 tomato, diced (optional)
- shredded cheese (optional)

Instructions

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 (tomato and cheese if desired).