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## **Sizzling Beef Tacos**

Let's hear it for mid-week Mexican! There is something so satisfying about bringing together all of these delicious elements for a bit of crafty dinner assemblage. Every mouthful is a kaleidoscope of yummy avo, sweet corn, sizzling beef and fresh herbs. Grab a handful of each colour of the rainbow and start crafting your unique masterpiece, topped with Tapatio hot sauce – the perfect authentic heat for this sizzling fiesta.



Prep: 15 mins Cook: 10 mins Total: 25 mins



level 1



lactose free



gluten free



high protein



spicy

## **Pantry Items**



Olive Oil



Avocado

Birdseye Chilli



Lemon



Corn



Coriander



Red Onion









Beef Strips

Mexican Spice Mix

Corn Tortillas

Red Cabbage

Tapatio Hot Sauce

2P	4P	Ingredients	
1	2	avocado	
1	2	birdseye chilli, deseeded & finely chopped	<b>⊕</b>
1/2	1	lemon, juiced	<b>#</b>
1 cob	2 cobs	corn, shucked & kernels removed	Α
½ bunch	1 bunch	coriander, finely chopped	<b>⊕</b>
1/2	1	red onion, finely sliced	1
1 tbs	2 tbs	olive oil *	
300 g	600 g	beef strips	
2 tsp	4 tsp	Mexican spice mix	
1 packet	2 packets	mini white corn tortillas	
2 cups	4 cups	finely shredded red cabbage	
1 sachet	2 sachets	Tapatio hot sauce	

- May feature in another recipe
  - \* Pantry Items

## **Nutrition per serving**

Energy	3570	Kj
Protein	46.7	g
Fat, total	35.8	g
-saturated	8.3	g
Carbohydrate	78.3	g
-sugars	7.8	g
Sodium	261	mo

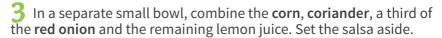
## Measuretool

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You will need: chopping board, chef's knife, three small bowls, fork, medium frying pan, and a large bowl.

- Preheat the oven to 180°C/160°C fan-forced.
- 2 In a small bowl, mash the avocado with a fork and stir through the birdseye chilli, half of the lemon juice and a pinch of salt. Set aside.







Serve up the warmed tortillas, Mexican spiced beef, corn salsa, **red cabbage** and guacamole and let everyone create their own sizzling beef taco masterpiece. If you like heat, drizzle the tacos with the **Tapatio hot sauce**.







Did you know? Tortillas were actually canned between the 1930s-1980s - thank goodness that's changed!