

Tasty Beef Fajitas with Fresh Salad & Cheddar Cheese

Have no fear, our delicious beef fajitas are here! Don't let the disguise fool you, these delicious Mexican tortillas are packed full of healthy, crunchy delights. They're whipped up faster than a speeding bullet too, so there's a lot to love. Best served with a sidekick to help you assemble these tasty fajitas.



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





nut free



Pantry Items



Olive Oil













Red Onion

Mexican Spice Mix

Beef Mince











Classic Tortilla Wraps

Gem Lettuce

Tomatoes

Cheddar Cheese

Coriander

QTY	Ingredients	
1 tbs	olive oil *	
1/2	red onion, finely sliced	
2 cloves	garlic, peeled & crushed	#
600 g	beef mince	
1 ½ tsp	Mexican spice mix (recommended amount)	
1	carrot, grated	
1	zucchini, peeled & grated	
1 packet	classic tortilla wraps	
1 head	gem lettuce, shredded	
2	tomatoes, diced	
1 block	Cheddar cheese, grated	
1 bunch	coriander, leaves picked	

Ingredient features in another recipe

* Pantry Items

Pre-preparation

Nutrition per serve

Energy	3080	Kj
Protein	48	g
Fat, total	32	g
-saturated	11.3	g
Carbohydrate	59.3	g
-sugars	7.8	g
Sodium	938	mg

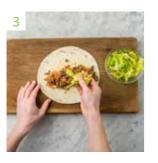


You will need: chef's knife, chopping board, garlic crusher, box grater, large frying pan, and a wooden spoon.

- Heat the olive oil in a large frying pan. Add the red onion and garlic and cook, stirring, for 3 minutes or until softened. Add the beef mince and cook, breaking up with a wooden spoon, for 4-5 minutes or until browned. Add the Mexican spice mix (caution: spicy) and cook, stirring, for 1 minute or until fragrant. Add the carrot and zucchini and cook, stirring, for 3 minutes or until softened. Season to taste with salt and pepper.
- 2 Meanwhile, heat the classic tortilla wraps in the microwave, sandwich press or wrap in foil and place in a 180°C/160°C fan-forced oven for 5 minutes.
- 3 To serve, fill the tortillas with the Mexican beef mince mixture, **gem lettuce**, fresh **tomato** and a handful of **grated Cheddar cheese**. Garnish with the **coriander leaves**. Enjoy!







Did you know? Fajitas come from Tex-Mex cuisine and the first use of the word 'fajita' is as recent as 1971.