



Mexican Spiced Beef Tortillas

with zesty creme fraiche

Family Quick Cook 20-25 mins

6



Beef Mince



Bell Pepper



Scallion



Red Kidney Beans



Mexican Style Spice Mix



Worcester Sauce



Passata



Beef Stock



Tortilla



Lime



Creme Fraiche

Pantry Items: Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Zester, Sieve

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Bell Pepper	1 unit	2 units
Scallion	1 unit	2 units
Red Kidney Beans	1 pack	2 packs
Mexican Style Spice Mix	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets
Passata	1 pack	2 packs
Beef Stock	1 sachet	2 sachets
Tortilla	4 units	8 units
Lime	½ unit	1 unit
Crema Fraiche	62.5 g	125 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	585.8 g	100 g
Energy (kJ/kcal)	2613.8 kJ/ 624.7 kcal	446.2 kJ/ 106.7 kcal
Fat (g)	33.2 g	5.7 g
Sat. Fat (g)	16.8 g	2.9 g
Carbohydrate (g)	41.9 g	7.2 g
Sugars (g)	13.8 g	2.4 g
Protein (g)	40.2 g	6.9 g
Salt (g)	2.1 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



You can recycle me!



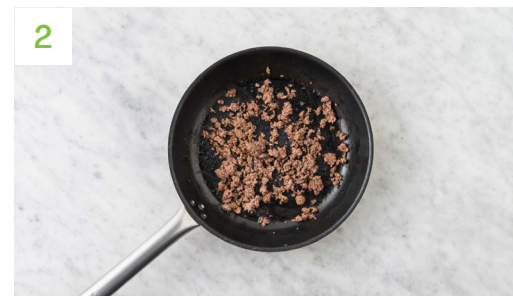
Prep the Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7. Place a pan on medium-high heat (no oil).
- Halve the **bell pepper** and discard the core and seeds. Chop into 1cm chunks.
- Zest and chop half the **lime** into wedges (double for 4p).
- Trim and thinly slice the **scallion**.
- Drain and rinse the **kidney beans**.



Warm the Tortillas

- Pop half the **tortillas** (double for 4p) into the oven to warm, 1-2 mins.



Cook the Beef

- Once the pan is hot, add the **beef mince** and fry until browned, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw mince.
- Use a spoon to break it up as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**.



Make the Crema Zest

- Add half the **crema fraiche** (double for 4p) to a small bowl.
- Stir in the **lime** zest.



Simmer the Sauce

- Add the **pepper** and **Mexican style spice mix** to the **beef mince** and fry for 1 min.
- Mix in the **Worcester sauce**, **passata**, **kidney beans** and **beef stock**.
- Using the back of a spoon, crush half the **kidney beans** once they're in the pan.
- Bring to the boil, reduce heat to low-medium and simmer until thickened, 7-8 mins. Season to taste with **salt** and **pepper**. **IMPORTANT:** The mince is cooked when it is no longer pink in the middle.



Garnish and Serve

- Dish up the **tortillas**.
- Top with a generous helping of the Mexican spiced **beef mince**.
- Spoon on a dollop of crema zest and a sprinkling of the **scallion**.
- Serve with **lime** wedges alongside.

Enjoy!