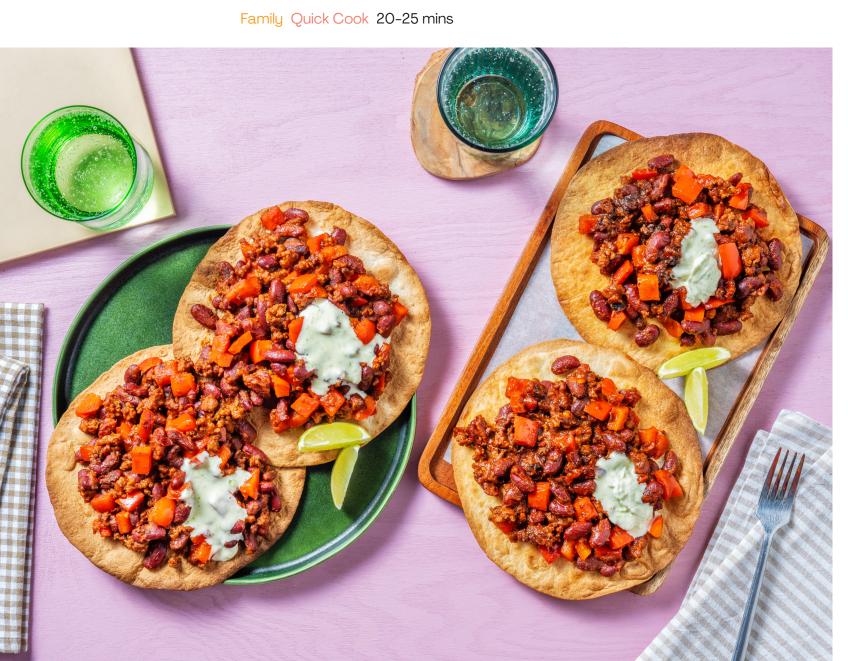


Mexican Spiced Beef Tortillas

with zesty creme fraiche









Beef Mince







Passata

Red Kidney Beans





Creme Fraiche

Scallion





Lime

Bell Pepper



Tortilla

Mexican Style Spice Mix



Worcester Sauce

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
Beef Stock	1 sachet	2 sachets
Passata	1 pack	2 packs
Red Kidney Beans	1 pack	2 packs
Creme Fraiche	62 ½ g	125 g
Scallion	1 unit	2 units
Lime	½ unit	1 unit
Bell Pepper	1 unit	2 units
Tortilla	4 units	8 units
Mexican Style Spice Mix	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets

Nutrition

serving Per 100g
80.8 g 100 g
97.7 kJ/ 447.3 kJ/ 0.9 kcal 106.9 kcal
33.2 g 5.7 g
16.7 g 2.9 g
41.3 g 7.1 g
13.7 g 2.4 g
39.9 g 6.9 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.



Cook the Beef

- Preheat your oven to 220°C/200°C fan/gas mark 7. Place a pan on medium-high heat (no oil).
- 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.



Prep the Veg

- 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.



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.



Warm the Tortillas

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



Make the Creme Zest

Mix the lime zest into the creme fraiche.



Garnish and Serve

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

Enjoy!



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

